

# PRACTICE EXAM 8: CSW

## SIMULATION (100 QUESTIONS)

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**Time Allowed: 60 Minutes**

1. A white wine displays aromas of green apple, lime zest, and chalk with razor-sharp acidity and no oak influence. The label reads "Chablis Premier Cru." Which soil type defines this appellation?

- A. Blue Devonian slate with quartz deposits
- B. Deep alluvial gravel over clay subsoil
- C. Kimmeridgian limestone with fossilized oyster shells
- D. Volcanic basalt and pumice from ancient eruptions

2. A sommelier selects a wine to pair with a rich duck liver pâté. She chooses a wine with high acidity and enough sweetness to complement the dish's richness and salt. Which wine best fits this classic pairing?

- A. Sauternes
- B. Barolo
- C. Fino Sherry
- D. Beaujolais Nouveau

3. A producer in the Charmat method fills a pressurized tank with base wine, sugar, and yeast for secondary fermentation. Which sparkling wine is most commonly produced this way?

- A. Champagne
- B. Franciacorta

C. Crémant d'Alsace

D. Prosecco

4. A winemaker harvests Corvina, Rondinella, and Molinara and lays them on bamboo racks in a temperature-controlled drying room for four months. Which wine will these dried grapes produce?

A. Valpolicella Classico

B. Amarone della Valpolicella

C. Soave Classico

D. Bardolino

5. A candidate encounters a wine labeled with the initials "NM" on a Champagne bottle. What type of producer does this identify?

A. A négociant house that purchases grapes and produces Champagne under its own label

B. A grower who farms and vinifies exclusively from their own vineyards

C. A cooperative that blends wines from dozens of member growers

D. A brand owner who contracts all production to a third-party facility

6. A wine professional studying Bordeaux learns that a specific Right Bank commune features predominantly clay and gravel soils, has no official classification, and is home to Château Pétrus. Which commune is this?

A. Saint-Émilion

B. Margaux

C. Saint-Julien

D. Pomerol

7. A winemaker in Rioja ages her Tempranillo in American oak barriques for 14 months before transferring to bottle. The total aging reaches 38 months. Which classification does this wine qualify for?

- A. Joven
- B. Gran Reserva
- C. Reserva
- D. Crianza

8. A viticulturist plants Cabernet Sauvignon on a south-facing slope in the Northern Hemisphere. What is the primary advantage of this aspect?

- A. South-facing slopes receive less sunlight, keeping grapes cooler
- B. South-facing slopes receive maximum direct sunlight for optimal ripening
- C. South-facing slopes are shielded from wind by the mountain behind them
- D. South-facing slopes collect more rainwater for natural irrigation

9. A wine labeled "Alsace Grand Cru Riesling" must come from which type of designated vineyard site and follow which restriction on grape variety selection?

- A. One of 51 designated Grand Cru vineyards using only noble varieties
- B. Any vineyard in Alsace using any permitted variety
- C. One of seven designated sites exclusively for Riesling
- D. A single estate-owned parcel certified by Demeter International

10. A producer in Jerez fortifies a base wine to 17 percent alcohol after fermentation is complete. At this level, flor cannot develop. Which aging pathway will this wine follow?

- A. Biological aging under a protective yeast layer

- B. A combination of biological then oxidative aging
- C. Refermentation in bottle with extended lees contact
- D. Oxidative aging without flor, developing into Oloroso

11. A candidate encounters a red wine from Abruzzo with deep color, soft tannins, and plummy fruit. Which grape variety and appellation are most likely represented?

- A. Sangiovese in Chianti Classico DOCG
- B. Montepulciano in Montepulciano d'Abruzzo DOC
- C. Aglianico in Taurasi DOCG
- D. Nero d'Avola in Cerasuolo di Vittoria DOCG

12. A wine professional needs to identify the correct sweetness progression for Madeira styles from driest to sweetest. Which sequence is accurate?

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

13. A candidate tastes a dry Austrian white with aromas of white pepper, lentil, and citrus. The wine is from the Kamptal region. Which variety produced this wine?

- A. Grüner Veltliner
- B. Riesling
- C. Zweigelt
- D. Blaufränkisch

14. A winemaker bottles her Chenin Blanc before primary fermentation is finished. The remaining sugar ferments inside the sealed bottle, producing natural carbonation. Which method is this?

- A. Traditional method (méthode champenoise)
- B. Charmat method (Martinotti method)
- C. Transfer method
- D. Ancestral method (pétillant naturel)

15. A guest at a restaurant asks the sommelier to recommend a wine from the only French region that routinely labels by grape variety. Which region should the sommelier feature?

- A. Burgundy
- B. Alsace
- C. Bordeaux
- D. Champagne

16. A vineyard manager in Châteauneuf-du-Pape trains her vines as free-standing bushes without trellising wires. What is this training system called?

- A. Single Guyot
- B. Pergola
- C. Gobelet
- D. Cordon de Royat

17. A candidate studying U.S. labeling law learns that Oregon requires a stricter varietal minimum than the federal standard for most grapes. What are Oregon's state minimum and the federal minimum?

- A. Oregon requires 90 percent; federal requires 75 percent

- B. Oregon requires 85 percent; federal requires 80 percent
- C. Oregon requires 75 percent; federal requires 85 percent
- D. Oregon requires 100 percent; federal requires 90 percent

18. A winemaker produces a red wine using whole, uncrushed clusters sealed in a CO<sub>2</sub>-filled tank. The result is light-bodied with bubblegum and banana aromas. Which technique and region are most closely associated?

- A. Extended maceration in Barolo for powerful, tannic Nebbiolo
- B. Délestage in Napa Valley for concentrated Cabernet Sauvignon
- C. Sur lie aging in Muscadet for textured Melon de Bourgogne
- D. Carbonic maceration in Beaujolais for fruity Gamay

19. A guest orders a bottle of vintage Port from 2011. The sommelier must prepare the wine for service. What is the essential step before pouring?

- A. Serve directly from the bottle at room temperature
- B. Decant carefully to separate the wine from its heavy sediment deposit
- C. Chill the bottle in an ice bucket for 30 minutes before opening
- D. Add the wine to a large carafe and shake vigorously to aerate

20. A wine labeled "Vino Nobile di Montepulciano DOCG" is produced from Sangiovese. What is the local synonym for Sangiovese in this commune?

- A. Brunello
- B. Morellino
- C. Prugnolo Gentile
- D. Nielluccio

21. A wine professional encounters a German label reading "Mosel Riesling Trockenbeerenauslese." What grape condition is required for this highest Prädikat level?

- A. Frozen grapes harvested at minus 7°C or colder
- B. Individually selected, botrytis-shriveled berries with extreme sugar concentration
- C. Standard-maturity grapes harvested at the beginning of normal picking
- D. Late-harvested bunches with slightly elevated sugar above Kabinett level

22. A candidate encounters a New Zealand wine from Hawke's Bay grown on the Gimblett Gravels. Which grape varieties perform best on these heat-retaining alluvial soils?

- A. Riesling and Gewürztraminer in a cool-climate aromatic style
- B. Melon de Bourgogne and Muscadet in a lean, mineral style
- C. Gamay and Pinot Meunier in a light, fruity style
- D. Cabernet Sauvignon, Merlot, and Syrah in a structured, concentrated style

23. A sommelier is asked which enzyme converts ethanol into the toxic compound acetaldehyde during alcohol metabolism in the liver. What is the correct answer?

- A. Alcohol dehydrogenase (ADH)
- B. Aldehyde dehydrogenase (ALDH)
- C. Cytochrome P450 oxidase
- D. Lipase

24. A producer in South Africa's Swartland makes a wine from 55-year-old, unirrigated bush vines of the country's most planted white variety. Which grape is this?

- A. Sauvignon Blanc

- B. Colombarid
- C. Chenin Blanc
- D. Chardonnay

25. A candidate encounters an Italian wine labeled "IGT Toscana" that is a Cabernet Sauvignon-Sangiovese blend aged in French barriques. Why was this classification chosen instead of DOCG?

- A. IGT wines are always more expensive than DOCG wines
- B. The blend and winemaking methods do not conform to any local DOCG regulations
- C. IGT is a higher classification than DOCG in Italy's hierarchy
- D. All Tuscan wines must be classified as IGT regardless of grape variety

26. A wine from Margaret River in Western Australia is a Cabernet Sauvignon-Merlot blend with elegant structure. Which climate type characterizes this region?

- A. Extreme continental with scorching summers and freezing winters
- B. Cool Alpine climate at elevations exceeding 1,500 meters
- C. Tropical monsoon climate with heavy growing-season rainfall
- D. Maritime climate moderated by the Indian and Southern Oceans

27. A candidate encounters the term "coulure" in a Burgundy vintage report. During which growth stage does this problem occur?

- A. Flowering and fruit set
- B. Véraison
- C. Winter dormancy
- D. Harvest

28. A winemaker in Champagne adds the liqueur de tirage to her base wine before bottling. What does this mixture contain and what does it initiate?

- A. Wine and sugar added after disgorgement to adjust sweetness
- B. Tartaric acid added to increase acidity before secondary fermentation
- C. Sugar and yeast that initiate secondary fermentation inside the sealed bottle
- D. Grape spirit added to fortify the wine and kill active yeast cells

29. A candidate encounters a white wine from the Graves appellation in Bordeaux blending Sauvignon Blanc and Sémillon. What structural role does Sémillon play in this blend?

- A. Sémillon provides the herbaceous aromatics and citrus acidity
- B. Sémillon contributes body, richness, and waxy texture
- C. Sémillon adds green pepper and cut grass character
- D. Sémillon provides the majority of the blend's aromatic intensity

30. A guest asks a sommelier about the phenolic compound in red wine that has received attention for potential cardiovascular benefits. Which compound is the guest referring to?

- A. Resveratrol
- B. Acetaldehyde
- C. Tartaric acid
- D. Glycerol

31. A candidate encounters a Portuguese wine region established in 1756 as one of the world's oldest demarcated wine zones. Which region is this?

- A. Alentejo

- B. Dão
- C. Vinho Verde
- D. The Douro Valley

32. A wine professional encounters an Austrian wine from the Wachau labeled "Smaragd." What distinguishes this from the lighter Federspiel category?

- A. Smaragd requires a maximum alcohol of 11.5 percent
- B. Smaragd must be a sweet wine from botrytis-affected grapes
- C. Smaragd requires a minimum alcohol of 12.5 percent
- D. Smaragd must undergo malolactic fermentation in new oak

33. A candidate studying Burgundy learns that the Côte de Nuits is primarily devoted to which grape variety?

- A. Chardonnay
- B. Pinot Noir
- C. Gamay
- D. Aligoté

34. A wine professional encounters a wine from Ribera del Duero. Tempranillo is known by which local name in this region?

- A. Tinto Fino (Tinta del País)
- B. Aragonez
- C. Cencibel
- D. Tinta Roriz

35. A guest at a wine bar asks for a bone-dry Sherry that has aged entirely under flor and was produced in the town of Jerez de la Frontera. Which style should the sommelier serve?

- A. Amontillado
- B. Oloroso
- C. Palo Cortado
- D. Fino

36. A winemaker in Chile's Casablanca Valley produces cool-climate Sauvignon Blanc. Which geographic feature provides the cooling influence in this coastal region?

- A. The Andes Mountains blocking warm air from the east
- B. The cold Humboldt Current generating fog and cool ocean breezes
- C. The Atacama Desert creating dry, cold winds from the north
- D. Deep glacial lakes moderating temperatures through thermal mass

37. A candidate encounters a wine from Umbria labeled "Sagrantino di Montefalco DOCG Secco." Which structural characteristic defines this grape?

- A. Extremely low tannin with delicate floral aromatics
- B. Very high residual sugar with an intensely sweet finish
- C. Extraordinarily high tannin levels producing a powerfully structured red
- D. Light body with pale color similar to Pinot Noir

38. A sommelier is asked to identify the grape variety that is genetically identical across three countries: Zinfandel in the United States, Primitivo in Italy, and Crljenak Kaštelanski in Croatia. In which Italian region is Primitivo most widely planted?

- A. Puglia

- B. Piedmont
- C. Tuscany
- D. Veneto

39. A candidate encounters a wine from the Willamette Valley labeled "Eola-Amity Hills AVA Pinot Noir." What is the relationship between Eola-Amity Hills and the Willamette Valley?

- A. Eola-Amity Hills is a completely separate region from the Willamette Valley
- B. The Willamette Valley is a sub-AVA nested inside Eola-Amity Hills
- C. Both names refer to the identical geographic area with no distinction
- D. Eola-Amity Hills is a sub-AVA nested within the larger Willamette Valley

40. A wine from the Southern Rhône is a blend of Grenache, Syrah, and Mourvèdre. Which appellation permits up to 13 varieties in its blends?

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

41. A producer in Canada's Niagara Peninsula harvests Vidal grapes that have frozen on the vine at minus 8°C. What wine will these grapes produce?

- A. Late Harvest Vidal with moderate sweetness
- B. Sparkling Vidal produced by the Charmat method
- C. Dry table wine from early-harvested Vidal grapes
- D. Icewine with intense sweetness balanced by searing acidity

42. A wine professional encounters a Tuscan wine labeled "Chianti Classico DOCG." What minimum percentage of Sangiovese is required in this blend?

- A. 70 percent
- B. 80 percent
- C. 100 percent
- D. 95 percent

43. A guest asks the sommelier what the legal blood alcohol concentration limit for driving is in all 50 U.S. states. What is the correct answer?

- A. 0.08 percent BAC
- B. 0.05 percent BAC
- C. 0.10 percent BAC
- D. 0.12 percent BAC

44. A winemaker in the Barossa Valley produces Shiraz from vines planted in the 1860s. What characteristic do wines from these ancient vines typically display?

- A. Higher yields with lighter, more delicate fruit character
- B. Identical quality to young vines since age has no effect
- C. Lower yields of more concentrated, complex fruit with greater depth
- D. Excessive disease pressure that compromises all fruit quality

45. A candidate encounters a Spanish sparkling wine produced by the traditional method from Macabeo, Xarel·lo, and Parellada. What is this wine?

- A. Prosecco

- B. Franciacorta
- C. Crémant de Bourgogne
- D. Cava

46. A wine professional studying Italian wine encounters "Franciacorta Satèn." What distinguishes this style from standard Franciacorta?

- A. It is a red sparkling wine from 100 percent Pinot Nero
- B. It is a Blanc de Blancs with lower bottle pressure for a creamier mousse
- C. It is a sweet sparkling wine with dosage exceeding 50 grams per liter
- D. It is produced using the Charmat method rather than traditional method

47. A viticulturist in Bordeaux encounters downy mildew in her vineyard. Which traditional treatment was developed in Bordeaux to combat this fungal disease?

- A. Bordeaux mixture — a copper-based fungicide spray
- B. Sulfur dusting applied directly to grape clusters
- C. The introduction of predatory insects to consume fungal spores
- D. Grafting onto resistant American rootstock species

48. A candidate encounters a wine from Constantia near Cape Town. This estate has historical significance for which product?

- A. A sparkling wine that rivaled Champagne in the 18th century
- B. South Africa's first commercially produced Pinotage
- C. The country's largest bulk wine production facility
- D. Vin de Constance — a legendary Muscat-based sweet wine

49. A guest returns a wine complaining of a "vinegar smell." The sommelier confirms excessive acetic acid. Which microorganism caused this fault?

- A. Brettanomyces producing 4-ethylphenol compounds
- B. Oenococcus oeni producing diacetyl during MLF
- C. Acetobacter producing acetic acid in the presence of oxygen
- D. Saccharomyces cerevisiae producing ethanol during fermentation

50. A candidate studying Australian wine encounters the term "Geographic Indication." If a GI appears on a label, what minimum percentage of grapes must come from that area?

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

51. A wine from Piedmont is a gently frizzante, low-alcohol sweet wine with intense peach and floral aromas. It is produced from Moscato Bianco. What is this wine?

- A. Barolo
- B. Moscato d'Asti
- C. Barbaresco
- D. Gavi

52. A winemaker decides to stop fermentation by chilling her Riesling must to preserve residual sugar. This technique produces which style of finished wine?

- A. A fully dry wine with all sugar converted to alcohol

- B. A fortified wine with grape spirit added during fermentation
- C. A sparkling wine with secondary fermentation in bottle
- D. An off-dry to sweet wine with perceptible residual sugar

53. A candidate encounters a red wine from the Douro Valley that is dry and unfortified, produced from Touriga Nacional. How does this differ from Port made in the same region?

- A. It uses completely different grape varieties than Port
- B. It is produced in a different geographic region than Port
- C. It completes fermentation without grape spirit addition
- D. It must age for a minimum of 10 years before release

54. A sommelier needs to identify the correct service temperature range for a bottle of Champagne. Which range is appropriate?

- A. 6 to 8°C
- B. 16 to 18°C
- C. 20 to 22°C
- D. 12 to 14°C

55. A wine professional encounters a Sardinian wine labeled "Cannonau di Sardegna DOC." Which internationally known grape variety is Cannonau genetically identical to?

- A. Tempranillo
- B. Grenache
- C. Nebbiolo
- D. Monastrell

56. A candidate encounters a wine from Tokaji, Hungary, labeled "Aszú." What minimum residual sugar does current regulation require?

- A. 60 grams per liter
- B. 90 grams per liter
- C. 180 grams per liter
- D. 120 grams per liter

57. A wine professional encounters a red wine from Bierzo DO in northwestern Spain. The wine is fragrant, medium-bodied, and mineral with comparisons to Pinot Noir. Which grape variety produced this wine?

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

58. A winemaker in Burgundy performs malolactic fermentation on her Chardonnay. Which specific sensory compound does this process produce that gives the wine a buttery character?

- A. Resveratrol
- B. Methoxypyrazine
- C. Diacetyl
- D. Rotundone

59. A guest asks for a wine from the Côte de Beaune known for producing some of the world's finest and most expensive Chardonnay. Which village appellation should the sommelier recommend?

- A. Gevrey-Chambertin

- B. Puligny-Montrachet
- C. Nuits-Saint-Georges
- D. Vosne-Romanée

60. A candidate encounters a wine from the Bekaa Valley. In which country is this wine region located?

- A. Greece
- B. Turkey
- C. Israel
- D. Lebanon

61. A wine professional encounters a bottle with a partially pushed cork, brownish color, and aromas of stewed fruit. Which storage fault has occurred?

- A. Heat damage from storage above 25°C
- B. Light strike from ultraviolet exposure
- C. Cork taint from TCA contamination
- D. Reduction from insufficient oxygen

62. A candidate studying wine chemistry learns that the human tongue detects five basic tastes. Which set correctly identifies all five?

- A. Sweet, sour, salty, spicy, and astringent
- B. Sweet, sour, salty, bitter, and mineral
- C. Sweet, sour, salty, bitter, and umami
- D. Sweet, sour, salty, aromatic, and floral

63. A wine labeled "Bolgheri Sassicaia DOC" from coastal Tuscany is produced primarily from which grape variety?

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

64. A producer in Mendoza farms at 1,400 meters elevation. What is the approximate temperature decrease per 100 meters of elevation gain?

- A. 1.5 degrees Celsius per 100 meters
- B. 0.6 degrees Celsius per 100 meters
- C. 3.0 degrees Celsius per 100 meters
- D. 0.1 degrees Celsius per 100 meters

65. A wine professional encounters a German wine labeled "Baden Spätburgunder." Which grape variety is Spätburgunder?

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

66. A wine from the Walker Bay region of South Africa, specifically the Hemel-en-Aarde Valley, has earned acclaim for which grape variety?

- A. Pinotage

- B. Chenin Blanc
- C. Cabernet Sauvignon
- D. Pinot Noir

67. A candidate encounters a wine labeled "Brunello di Montalcino DOCG Riserva." What is the minimum total aging requirement for this designation?

- A. 38 months
- B. 50 months
- C. 62 months
- D. 24 months

68. A wine professional studying wine service learns that the tasting pour offered to the host is specifically intended for what purpose?

- A. Checking for wine faults such as cork taint or oxidation
- B. Determining whether the wine matches the guest's personal taste
- C. Evaluating the wine's aging potential over the next decade
- D. Assessing whether the wine requires food to be fully appreciated

69. A candidate encounters a Greek wine from Santorini. The ancient bush vines are trained in a distinctive low basket shape. What is this training system called?

- A. Pergola
- B. Kouloura
- C. Gobelet
- D. Single Guyot

70. A wine professional encounters a bottle of Cava Gran Reserva. What is the minimum lees aging requirement for this designation?

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

71. A candidate encounters a Chilean wine labeled "Andes" under the 2011 east-west classification system. What does this designation indicate about the wine's origin?

- A. The wine comes from a coastal zone cooled by Pacific influence
- B. The wine comes from the traditional central valley floor
- C. The wine comes from Andean foothill vineyards with high altitude
- D. The wine was produced from grapes irrigated with Andean snowmelt

72. A sommelier encounters a guest who wants to pair wine with Roquefort blue cheese. Based on the classic French tradition, which wine is the most traditional recommendation?

- A. Sauternes
- B. Barolo
- C. Chablis
- D. Beaujolais Nouveau

73. A wine professional encounters a Washington State wine from the Columbia Valley AVA. What percentage of grapes must come from this AVA for it to appear on the label?

- A. 75 percent

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

74. A candidate encounters a German wine labeled "Rheingau Riesling Grosses Gewächs." Which two attributes does this designation guarantee?

- A. The wine is sweet and from a village-level site
- B. The wine is off-dry and from an Erste Lage vineyard
- C. The wine is sparkling and from a regional designation
- D. The wine is dry and from a Grosse Lage (top-tier) vineyard

75. A wine student encounters a wine from the Naoussa appellation in northern Greece. Which variety produces this wine?

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

76. A candidate encounters a Spanish wine classification requiring 24 months total aging with 6 months minimum in oak. What is this classification?

- A. Crianza
- B. Reserva
- C. Gran Reserva
- D. Joven

77. A viticulturist in a cool maritime climate removes leaves from the fruiting zone to improve sunlight exposure and air circulation around grape clusters. What is this practice called?

- A. Green harvesting
- B. Leaf removal (effeuillage)
- C. Bâtonnage
- D. Shoot thinning

78. A wine professional encounters a wine from the Okanagan Valley in British Columbia. What geographic feature moderates this valley's extreme continental climate?

- A. The Pacific Ocean providing direct maritime cooling
- B. Dense forest cover shielding vineyards from wind
- C. Underground geothermal springs warming the soil
- D. Okanagan Lake buffering temperature extremes through thermal mass

79. A candidate encounters a wine from Alto Adige in northern Italy. The wine is a distinctive, deeply colored red with dark fruit and smoky character produced from an indigenous variety. Which grape is this?

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

80. A wine professional encounters an Australian wine from Coonawarra. What distinctive soil type defines this region?

- A. Blue Devonian slate over granite bedrock

- B. Terra rossa — red iron-rich earth over a limestone base
- C. Volcanic pumice and basalt from recent eruptions
- D. Deep alluvial sand deposited by ancient river systems

81. A candidate encounters a Champagne label showing "Extra Dry." Despite its name, where does this fall on the sweetness scale relative to Brut?

- A. It is drier than Brut with less residual sugar
- B. It is identical to Brut with the same sugar range
- C. It is sweeter than Brut, with 12 to 17 grams per liter
- D. It is the driest designation available for Champagne

82. A wine from the Alentejo in southern Portugal is deeply colored. One variety in the blend has red flesh in addition to red skin. What is this teinturier grape?

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

83. A candidate encounters a wine from Virginia that has become the state's signature white grape. The wine displays rich peach and apricot aromas. Which variety is this?

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

84. A wine professional studying dram shop laws learns that these statutes hold specific parties liable for injuries caused by intoxicated patrons. Who may face liability under these laws?

- A. The establishment, the server, and potentially the manager
- B. Only the intoxicated individual who consumed the alcohol
- C. Only the owner of the liquor license personally
- D. Only the guest who purchased drinks for the intoxicated patron

85. A candidate encounters a wine labeled "Côtes du Rhône." Which section of the Rhône Valley produces the majority of wine under this broad regional appellation?

- A. The Northern Rhône around Hermitage and Côte-Rôtie
- B. Both sections contribute equally to all Côtes du Rhône production
- C. The Southern Rhône, which dominates production volume
- D. Neither section — Côtes du Rhône is produced outside the Rhône Valley

86. A wine professional encounters a bottle of Tawny Port labeled "40 Year." What does this age statement represent?

- A. A multi-vintage blend crafted to taste like a wine of approximately 40 years of age
- B. Port from a single vintage bottled exactly 40 years after harvest
- C. A blend of wines all produced within the same 40-year period
- D. The wine spent exactly 40 years in a single barrel before bottling

87. A candidate encounters a wine from the Walla Walla Valley AVA. This appellation crosses the border between which two states?

- A. California and Oregon

- B. Washington and Oregon
- C. Washington and Idaho
- D. Oregon and Idaho

88. A wine professional encounters a biodynamic vineyard applying preparation 501. What is this preparation composed of?

- A. Crushed quartz in a cow horn, applied to the vine canopy
- B. Cow manure in a cow horn, applied to the vineyard soil
- C. Dried nettle leaves composted and spread between vine rows
- D. Yarrow blossoms steeped in rainwater and sprayed on clusters

89. A producer in the Barossa Valley seals premium Riesling with screw caps. What is the primary reason for choosing this closure?

- A. Screw caps accelerate the development of petrol character
- B. Australian law requires screw caps for all Riesling bottlings
- C. Screw caps eliminate cork taint risk while preserving aromatic purity
- D. Screw caps reduce production costs by more than 75 percent

90. A candidate encounters a wine labeled "Muscadet Sèvre et Maine Sur Lie." What does "Sur Lie" specifically indicate about the wine's production?

- A. The wine was fortified with grape spirit before bottling
- B. The wine was aged on its spent yeast cells before bottling
- C. The wine underwent carbonic maceration for fruity character
- D. The wine was fermented in new French oak barriques

91. A wine from Campania labeled "Fiano di Avellino DOCG" is produced from which type of grape and in what style?

- A. Aglianico producing a powerful, tannic red wine
- B. Greco producing a sparkling wine by the Charmat method
- C. Piediroso producing a dry rosé with salmon-pink color
- D. Fiano producing an aromatic white with honey and hazelnut notes

92. A candidate encounters a wine from the Finger Lakes region of New York. Which grape variety has established this region as a serious wine area?

- A. Riesling
- B. Cabernet Sauvignon
- C. Merlot
- D. Zinfandel

93. A wine professional studying wine storage learns that bottle position matters primarily for wines sealed with which type of closure?

- A. Screw caps
- B. Glass stoppers
- C. Natural cork
- D. Synthetic corks

94. A candidate encounters a wine from Paso Robles AVA on California's Central Coast. What climate characteristic makes this region distinctive among California wine areas?

- A. Constant fog cover that blocks all sunlight during the growing season

- B. Extreme diurnal temperature variation with hot days and cool nights
- C. Heavy rainfall throughout summer requiring no supplemental irrigation
- D. Alpine conditions at elevations above 2,000 meters

95. A wine professional encounters a Champagne labeled "Blanc de Blancs." Which grape variety or varieties can this wine contain?

- A. Pinot Noir and Pinot Meunier only
- B. An equal blend of all three permitted varieties
- C. Any grape variety grown in Champagne regardless of color
- D. Chardonnay only

96. A candidate encounters a wine from the Central Coast of California produced from Syrah, Grenache, and Mourvèdre in the GSM blending style. Which Old World wine region originated this combination?

- A. The Southern Rhône Valley
- B. Bordeaux's Left Bank
- C. Burgundy's Côte de Nuits
- D. Rioja in northern Spain

97. A wine professional studying the EU wine classification encounters a wine from Italy labeled "Vino d'Italia." At which tier of the classification does this sit?

- A. PDO — the highest quality tier with strict regulations
- B. PGI — the second tier with protected geographic indication
- C. The most basic tier — wine without geographic indication
- D. IGT — a transitional classification between DOC and Vino

98. A candidate encounters a red wine from the Côte de Nuits labeled "Chambertin." Based solely on this label, at which level of the Burgundy hierarchy is this wine?

- A. Regional Bourgogne
- B. Grand Cru
- C. Premier Cru
- D. Village level

99. A wine from the Niagara Peninsula in Ontario is a sweet wine labeled "Icewine" produced from Riesling. Compared to Vidal Icewine from the same region, how does Riesling Icewine typically differ?

- A. Riesling Icewine has less acidity and simpler aromatics
- B. Riesling Icewine is always dry with no residual sugar
- C. Riesling Icewine and Vidal Icewine are identical in all characteristics
- D. Riesling Icewine typically shows greater complexity and higher acidity

100. A wine professional encounters a New Zealand wine from Marlborough. Over 75 percent of the country's total production comes from this region. Which grape variety dominates Marlborough's output?

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

# PRACTICE EXAM 8: ANSWER KEY AND EXPLANATIONS

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1. C — Kimmeridgian limestone with fossilized oyster shells is the characteristic soil of the Chablis appellation. This ancient marine limestone dates back approximately 150 million years and is credited with contributing the distinctive chalky, mineral character of Chablis Chardonnay. Blue Devonian slate defines the Mosel, deep gravel characterizes Bordeaux's Left Bank, and volcanic soils are found on Mount Etna.
2. A — Sauternes is the classic pairing for rich duck liver pâté — a celebrated French contrasting pairing where the wine's sweetness complements the dish's richness while its acidity cuts through the fat. The sweetness also contrasts beautifully with the salt content of the pâté. This Sauternes-foie gras combination is one of the most iconic pairings in French gastronomy.
3. D — Prosecco is the sparkling wine most commonly produced using the Charmat (tank) method, where secondary fermentation occurs in a large pressurized stainless steel tank rather than in individual bottles. This method preserves the fresh, fruity, floral character of the Glera grape. Champagne, Franciacorta, and Crémant d'Alsace all use the traditional method with secondary fermentation in bottle.
4. B — Amarone della Valpolicella is produced using the appassimento technique — drying harvested Corvina, Rondinella, and Molinara grapes for approximately three to four months before pressing and fermentation. This concentrates sugars and flavors, producing a full-bodied, high-alcohol (15 to 16 percent), intensely flavored dry red wine. Standard Valpolicella does not use dried grapes.
5. A — The initials "NM" (Négociant-Manipulant) identify a Champagne house that purchases grapes or must from growers and produces wine under its own label. This includes the large, well-known houses such as Moët & Chandon and Veuve Clicquot. "RM" (Récoltant-Manipulant) identifies grower-producers who farm and vinify from their own vineyards.
6. D — Pomerol is the Bordeaux Right Bank commune with predominantly clay and gravel soils, no official classification system, and home to Château Pétrus. Despite producing some of the most expensive wines in the world, Pomerol has never established a formal ranking of its estates. Saint-Émilion has its own classification that is periodically revised.
7. C — With 14 months in oak and 38 months total aging, this wine qualifies as Reserva under Spanish wine law. Reserva requires a minimum of 36 months total aging with at least 12 months

in oak for red wines. Crianza requires only 24 months total with 6 months in oak, while Gran Reserva requires 60 months total with 18 months in oak.

8. B — In the Northern Hemisphere, south-facing slopes receive maximum direct sunlight throughout the growing season, providing the heat and light needed for optimal grape ripening. This is particularly important in cool-climate regions where every degree of warmth matters. In the Southern Hemisphere, the reverse is true — north-facing slopes are warmest.
9. A — Alsace Grand Cru wines must come from one of the 51 designated Grand Cru vineyard sites and must be produced from one of the four noble varieties: Riesling, Gewürztraminer, Pinot Gris, or Muscat. Limited exceptions exist for traditional blends in certain specific Grand Crus. Each Grand Cru has defined boundaries and stricter production requirements than standard Alsace wines.
10. D — At 17 percent alcohol, the conditions prevent flor from developing on the wine's surface, so the wine ages entirely through oxidative aging without biological protection. This pathway produces Oloroso — a dark, full-bodied, nutty Sherry. Fino and Manzanilla are fortified to approximately 15 percent, where flor can develop and protect the wine from oxidation.
11. B — Montepulciano d'Abruzzo DOC is the most widely produced wine from the Abruzzo region, made from the Montepulciano grape variety (not to be confused with the Tuscan town of Montepulciano). The wines are typically deeply colored, full-bodied, and fruit-forward with soft tannins and plummy character — often representing excellent value.
12. C — The correct Madeira sweetness progression from driest to sweetest is Sercial, Verdelho, Bual (Boal), and Malmsey (Malvasia). Each style is named after its primary grape variety. This sequence is one of the most frequently tested topics on the CSW exam and should be memorized in order.
13. A — Grüner Veltliner is Austria's signature white grape, and the profile of white pepper, lentil, and citrus with crisp acidity is its classic aromatic fingerprint. The Kamptal region, along the Danube east of the Wachau, is one of Austria's finest areas for Grüner Veltliner. Riesling is Austria's other prestigious white but has a different aromatic profile.
14. D — The ancestral method (pétillant naturel or pét-nat) involves bottling the wine before primary fermentation is complete, allowing the remaining sugar to finish fermenting inside the sealed bottle and producing natural carbonation. No secondary fermentation, dosage, or disgorgement is involved. This is the oldest known method of sparkling wine production.
15. B — Alsace is the only major French wine region that routinely labels wines by grape variety on the front label. This practice is unique among France's prestigious regions, where most appellations rely on the geographic name to communicate varietal information. Alsace's four noble varieties — Riesling, Gewürztraminer, Pinot Gris, and Muscat — appear prominently on labels.
16. C — Gobelet (bush vine or head-trained) is the ancient training system using free-standing vines without trellising wires, widely used in Châteauneuf-du-Pape and other hot, dry, windy

Mediterranean climates. The low-profile bush shape reduces wind damage and provides natural self-shading to protect fruit from sunburn.

17. A — Oregon requires 90 percent minimum varietal content for most grape varieties on wine labels, while the federal TTB standard requires only 75 percent. This stricter Oregon standard reflects the state's commitment to varietal authenticity. Cabernet Sauvignon is a notable exception, following the federal 75 percent rule.
18. D — Carbonic maceration in Beaujolais using the Gamay grape produces the light-bodied, fruity wines with distinctive bubblegum and banana aromas described. Whole, uncrushed clusters are sealed in CO<sub>2</sub>-filled tanks where intracellular fermentation begins inside each intact berry without yeast involvement. This technique defines Beaujolais Nouveau.
19. B — Vintage Port throws heavy sediment during its decades of bottle aging and must be carefully decanted before serving. The bottle should be stood upright for 24 to 48 hours, then the wine is poured slowly over a light source, stopping when sediment appears in the neck. This separates the clear wine from the deposit.
20. C — Prugnolo Gentile is the local synonym for Sangiovese in the commune of Montepulciano, where it produces *Vino Nobile di Montepulciano* DOCG. Brunello is the synonym in Montalcino, Morellino is used in Scansano, and Nielluccio is the name for Sangiovese in Corsica.
21. B — Trockenbeerenauslese (TBA) is the highest Prädikat level, requiring individually selected, botrytis-shriveled berries with extreme sugar concentration — approximately 150 to 154 degrees Oechsle minimum must weight. The berries are nearly raisin-like in appearance. TBA wines are intensely sweet, viscous, and among the rarest and most expensive wines in the world.
22. D — The Gimblett Gravels sub-region of Hawke's Bay features free-draining, heat-retaining alluvial gravel soils that create a warm microclimate ideal for Bordeaux varieties and Syrah. Cabernet Sauvignon, Merlot, and Syrah produce structured, concentrated wines that benefit from the warmth radiating from the stony soils.
23. A — Alcohol dehydrogenase (ADH) is the liver enzyme that converts ethanol into acetaldehyde — the toxic intermediate compound responsible for nausea, headache, and facial flushing. Aldehyde dehydrogenase (ALDH) then converts acetaldehyde into harmless acetate. The liver processes alcohol at a fixed rate of approximately one standard drink per hour.
24. C — Chenin Blanc is South Africa's most widely planted white variety, historically called Steen. The Swartland's old, unirrigated bush vines produce wines of extraordinary depth and complexity. South Africa possesses some of the oldest Chenin Blanc vines in the world, with many dating back 40 to 60 years or more.
25. B — A Cabernet Sauvignon-Sangiovese blend aged in French barriques does not conform to existing Tuscan DOC or DOCG regulations, which specify permitted varieties and aging protocols.

The IGT Toscana classification provides the flexibility needed for such non-traditional blends. This is the category that accommodated the Super Tuscan movement.

26. D — Margaret River's maritime climate is moderated by the Indian and Southern Oceans, creating temperate growing conditions with warm but not excessively hot summers. This maritime influence produces wines with Bordeaux-like elegance and structure rather than the power associated with warmer inland Australian regions like the Barossa Valley.
27. A — Coulure occurs during the flowering and fruit set phase of the grapevine's annual cycle, when cool, wet, or windy weather disrupts pollination and causes berries to fail to develop. The result is significantly reduced crop size. Coulure is one of the most impactful events for vintage quality in cool-climate regions.
28. C — The liqueur de tirage is a mixture of sugar and yeast added to the base wine before bottling, which initiates the secondary fermentation inside the sealed bottle. This secondary fermentation produces the carbon dioxide that dissolves into the wine under pressure, creating sparkling wine's characteristic bubbles. The liqueur d'expédition (dosage) is the separate addition made after disgorgement.
29. B — Sémillon contributes body, richness, and waxy texture to the classic white Bordeaux blend with Sauvignon Blanc. While Sauvignon Blanc provides acidity, herbaceous aromatics, and citrus freshness, Sémillon adds the flesh, weight, and lanolin-like mouthfeel that gives the blend its depth and aging potential.
30. A — Resveratrol is the polyphenolic stilbene compound found primarily in grape skins that has received significant attention for potential cardiovascular benefits. It is present at higher concentrations in red wine than white wine because of extended skin contact during red winemaking. However, the concentrations found in wine are far below those used in laboratory research.
31. D — The Douro Valley was formally demarcated in 1756 by the Marquis of Pombal to protect the authenticity and quality of Port wine. This makes it one of the oldest officially protected wine regions in the world, predating France's AOC system by nearly two centuries. The Douro remains a UNESCO World Heritage Site.
32. C — Smaragd requires a minimum alcohol level of 12.5 percent, distinguishing it from the lighter Federspiel tier (11.5 to 12.5 percent) and the lightest Steinfeder tier (maximum 11.5 percent). Named after the emerald-green lizard found on the warm Wachau terrace walls, Smaragd wines are the richest and most age-worthy of the three categories.
33. B — The Côte de Nuits is the northern section of Burgundy's Côte d'Or, primarily devoted to Pinot Noir. It contains the majority of Burgundy's red Grand Crus, including Chambertin, Romanée-Conti, and Musigny. The Côte de Beaune to the south is more celebrated for Chardonnay, particularly from Meursault, Puligny-Montrachet, and Corton-Charlemagne.

34. A — In Ribera del Duero, Tempranillo is known locally as Tinto Fino or Tinta del País. Aragonéz is the Alentejo name, Cencibel is used in La Mancha, and Tinta Roriz is the Douro/Port name. Recognizing these regional synonyms for Tempranillo is essential for the CSW exam.
35. D — Fino is the bone-dry Sherry style that ages entirely under flor in the town of Jerez de la Frontera. Manzanilla is the equivalent style produced in Sanlúcar de Barrameda. Amontillado begins under flor but transitions to oxidative aging, and Oloroso ages entirely oxidatively. Palo Cortado is the rare style that unexpectedly loses its flor.
36. B — The cold Humboldt Current flowing northward along Chile's Pacific coast generates fog and cool ocean breezes that moderate temperatures in coastal regions such as the Casablanca Valley. This maritime cooling creates conditions ideal for cool-climate varieties like Sauvignon Blanc, Chardonnay, and Pinot Noir.
37. C — Sagrantino is renowned for its extraordinarily high tannin levels, producing one of the most powerfully structured red wines in Italy — and indeed in the world. Sagrantino di Montefalco DOCG from Umbria requires significant aging to soften these massive tannins. The variety's phenolic content exceeds virtually all other major Italian red grapes.
38. A — Primitivo is most widely planted in Puglia, the "heel" of southern Italy, where it produces rich, high-alcohol reds. DNA analysis confirmed that Primitivo, Zinfandel (California), and Crljenak Kaštelanski (Croatia) are genetically identical — the same grape variety known by different names in different countries.
39. D — Eola-Amity Hills is a sub-AVA nested within the larger Willamette Valley AVA in Oregon. The Willamette Valley contains seven sub-AVAs, each with distinct soil types and mesoclimates that produce recognizably different expressions of Pinot Noir. Using a more specific nested AVA indicates grapes from a more precisely defined area.
40. B — Châteauneuf-du-Pape is the prestigious Southern Rhône appellation that permits up to 13 grape varieties in its blends, though Grenache almost always dominates. The appellation's famous galets roulés (rounded river stones) cover many of its vineyards. Côte-Rôtie, Hermitage, and Cornas are Northern Rhône appellations.
41. D — Grapes frozen on the vine at minus 8°C and pressed while frozen produce Canadian Icewine — an intensely sweet wine balanced by searing natural acidity. Vidal is the most widely used variety for Icewine because its thick skin and cold hardiness allow it to survive extreme freezing temperatures on the vine.
42. B — Chianti Classico DOCG requires a minimum of 80 percent Sangiovese in the blend, which is stricter than the broader Chianti DOCG requirement of 70 percent. The remaining 20 percent may include approved varieties such as Canaiolo, Colorino, Cabernet Sauvignon, and Merlot. Some producers choose to make 100 percent Sangiovese.

43. A — The legal blood alcohol concentration (BAC) limit for driving in all 50 United States is 0.08 percent. This threshold was established by the national standard. Many other countries set lower limits — 0.05 percent is common in Australia, much of Europe, and South Africa.
44. C — Wines from extremely old vines typically display lower yields and more concentrated, complex fruit with greater depth and intensity. As vines age, they naturally produce fewer clusters, concentrating resources into fewer berries. The Barossa's oldest vines — some dating to the 1840s — produce wines of extraordinary concentration.
45. D — Cava is Spain's traditional method sparkling wine, produced primarily from the indigenous varieties Macabeo, Xarel·lo, and Parellada. Approximately 95 percent of Cava comes from Penedès in Catalonia. Unlike most European appellations, Cava is defined by production method rather than geography.
46. B — Franciacorta Satèn is a Blanc de Blancs style made exclusively from Chardonnay (sometimes with Pinot Bianco) at lower bottle pressure — approximately 4.5 atmospheres rather than the usual 5 to 6. This reduced pressure creates a softer, creamier mousse that gives the wine an exceptionally silky texture. The name derives from "satin."
47. A — Bordeaux mixture is a copper-based fungicide spray developed in the Bordeaux region in the 1880s to combat downy mildew (*Plasmopara viticola*). It remains one of the most widely used vineyard treatments and is permitted in both conventional and organic viticulture. Sulfur sprays are used for powdery mildew, which is a different fungal disease.
48. D — Constantia near Cape Town is historically famous for Vin de Constance, a legendary Muscat-based sweet wine that was prized by European royalty in the 18th and 19th centuries. Napoleon reportedly had it shipped to him during his exile on St. Helena. Constantia is one of the oldest wine estates in the New World.
49. C — Acetobacter bacteria produce excessive acetic acid in the presence of oxygen, creating the vinegar-like aroma characteristic of volatile acidity. Ethyl acetate, a related compound, adds a nail polish remover character. Poor winery hygiene, stuck fermentations, and inadequate protection from air exposure are common contributing factors.
50. A — Under Australian labeling regulations, if a Geographic Indication (GI) is named on the label, at least 85 percent of the grapes must come from that designated area. The same 85 percent threshold applies to varietal and vintage claims. Australia's Label Integrity Program verifies all such claims.
51. B — Moscato d'Asti DOCG is the gently frizzante, low-alcohol (5 to 5.5 percent) sweet wine from Piedmont made from Moscato Bianco. Its intense peach and floral aromatics result from stopping fermentation early, preserving both residual sugar and the grape's aromatic character. It differs from the fully sparkling Asti Spumante.

52. D — Stopping fermentation by chilling preserves unfermented grape sugar in the wine, producing an off-dry to sweet finished wine. This technique is commonly used for German Riesling and many commercial sweet wines. The yeast becomes dormant at low temperatures and can no longer consume sugar.
53. C — Dry Douro table wine completes fermentation without grape spirit addition — all sugar is converted to alcohol by yeast, producing a dry, unfortified wine. Port, by contrast, receives aguardente during active fermentation, which kills the yeast and preserves unfermented sugar. Both use the same indigenous grape varieties.
54. A — Champagne and sparkling wines should be served at 6 to 8°C to preserve carbonation, enhance the perception of freshness and acidity, and maintain the wine's crisp, elegant character. Serving sparkling wine warmer causes more rapid CO<sub>2</sub> release, diminishing the mousse and making the wine taste flat.
55. B — Cannonau is the Sardinian name for Grenache (France) and Garnacha (Spain). All three names refer to the same genetically identical variety. Cannonau di Sardegna DOC produces full-bodied, warm reds with red and dark fruit character. Some researchers believe the variety may have originated on Sardinia.
56. D — Current Hungarian regulations require a minimum residual sugar of 120 grams per liter for all Tokaji Aszú, effectively setting a single quality standard at the level formerly associated with 5-puttonyos wines. This simplified the previous graduated system. Tokaji Eszencia can exceed 450 grams per liter.
57. A — Mencía is the indigenous grape of the Bierzo DO in northwestern Spain, producing fragrant, medium-bodied reds with floral aromatics, red fruit, and mineral finesse. Its elegance and terroir-expressiveness have drawn frequent comparisons to Pinot Noir and Cabernet Franc.
58. C — Diacetyl is the specific compound produced during malolactic fermentation that gives wine a buttery, creamy character. It is formed when lactic acid bacteria convert malic acid to lactic acid. Diacetyl production is most noticeable in Chardonnay and is a stylistic choice — some winemakers encourage it while others minimize it.
59. B — Puligny-Montrachet is the Côte de Beaune village appellation most celebrated for producing some of the world's finest and most expensive Chardonnay. It is home to several Grand Cru white vineyards including Montrachet, Chevalier-Montrachet, and Bâtard-Montrachet. Gevrey-Chambertin, Nuits-Saint-Georges, and Vosne-Romanée are Côte de Nuits red wine villages.
60. D — The Bekaa Valley is located in Lebanon, making it one of the most historically significant wine regions in the Middle East. Château Musar is the most famous estate, producing age-worthy red blends. Despite political instability, Lebanon has maintained a vibrant wine industry with international recognition.

61. A — A partially pushed cork, brownish color, and aromas of stewed fruit are classic indicators of heat damage (maderization) from storage above approximately 25°C. Heat causes expansion that pushes the cork and triggers chemical degradation of color, aroma, and flavor. Heat damage is irreversible.
62. C — The five basic tastes detectable by receptors in the mouth are sweet, sour (acid), salty, bitter, and umami (savory). Astringency is a tactile sensation from the trigeminal nerve, not a taste. Spicy heat, mineral, and floral are not classified as basic tastes.
63. D — Bolgheri Sassicaia DOC is produced primarily from Cabernet Sauvignon with some Cabernet Franc. Sassicaia was the original Super Tuscan wine and was eventually granted its own DOC. Bolgheri's warm maritime climate on the Tuscan coast produces a more international, Bordeaux-like style than inland Sangiovese-based Tuscany.
64. B — Temperature decreases approximately 0.6 degrees Celsius for every 100 meters of elevation gain. This cooling effect is the fundamental principle behind high-altitude viticulture in regions like Mendoza, where vineyards at 1,400 meters are significantly cooler than those at 600 meters despite being in the same region.
65. A — Spätburgunder is the German name for Pinot Noir. Baden is Germany's warmest and most southerly region, producing increasingly serious, internationally acclaimed Spätburgunder. The variety now accounts for over 11 percent of total German vineyard area.
66. D — The Walker Bay region, specifically the Hemel-en-Aarde Valley near the town of Hermanus, has earned international acclaim for outstanding Pinot Noir. The cool maritime climate, influenced by proximity to the Atlantic Ocean, provides the moderate temperatures and gentle conditions that Pinot Noir requires.
67. C — Brunello di Montalcino DOCG Riserva requires a minimum of 62 months of total aging, including at least 24 months in oak. This is among the longest mandatory aging periods for any wine in the world. Standard Brunello requires 50 months total, and both are produced exclusively from Sangiovese.
68. A — The tasting pour is specifically intended for checking wine faults — cork taint, oxidation, heat damage, or other defects — not for deciding whether the guest enjoys the style they ordered. A sound wine that simply does not match personal taste is not a faulty wine. This distinction is fundamental to professional wine service protocol.
69. B — Kouloura is the traditional basket-shaped vine training system used on Santorini, where ancient, ungrafted bush vines are coiled into low circular shapes close to the ground. This protects grapes from fierce winds, captures overnight moisture from condensation, and shields fruit from intense heat.

70. D — Cava Gran Reserva requires a minimum of 30 months of lees aging. Standard Cava requires 9 months, Reserva requires 15 months, and the newer Cava de Paraje Calificado requires 36 months. Extended lees aging produces progressively more complex autolytic character.
71. C — Under Chile's 2011 east-west classification system, "Andes" designates wines from high-altitude Andean foothill vineyards. These sites experience extreme diurnal temperature variation — warm days and cold nights — producing wines with both concentration and freshness. "Costa" designates coastal zones, and "Entre Cordilleras" designates the central valley.
72. A — Sauternes with Roquefort blue cheese is one of the most celebrated contrasting pairings in French gastronomy. The sweetness of the botrytized Sauternes directly contrasts with and balances the pungent saltiness of the blue cheese. This sweet-salt interplay creates harmony that neither element could achieve alone.
73. B — Under TTB regulations, if an AVA is named on a wine label, a minimum of 85 percent of the grapes must come from that designated area. This applies to all AVAs nationwide, including the Columbia Valley. The 85 percent threshold ensures geographic accuracy while allowing limited blending flexibility.
74. D — Grosses Gewächs (GG) guarantees two attributes: the wine is dry and from a Grosse Lage vineyard — the VDP's highest-classified tier, equivalent to Burgundy's Grand Cru. GG wines must be produced from approved noble grape varieties and represent the pinnacle of dry German wine.
75. C — Xinomavro is the indigenous red variety of the Naoussa appellation in northern Greece. The name means "acid black," reflecting its naturally high acidity and deep color. Its combination of firm tannins, high acidity, and aging capacity has earned frequent comparisons to Nebbiolo.
76. A — Crianza is the Spanish aging classification requiring 24 months of total aging with a minimum of 6 months in oak for red wines. It sits above Joven (no aging requirement) and below Reserva (36 months total, 12 months in oak) and Gran Reserva (60 months total, 18 months in oak).
77. B — Leaf removal (effeuillage) is the practice of removing leaves from the fruiting zone to improve sunlight exposure and air circulation around grape clusters. This is particularly important in cool, humid climates where moisture promotes fungal disease. Green harvesting removes clusters, and bâtonnage is lees stirring.
78. D — Okanagan Lake is the geographic feature that moderates the Okanagan Valley's extreme continental climate. The lake absorbs heat during summer and releases it during winter, protecting lakeside vineyards from devastating freeze damage and extending the growing season for successful grape growing.
79. A — Lagrein is the distinctive indigenous red grape of Alto Adige (Südtirol), producing deeply colored wines with dark fruit, chocolate, and smoky character. It is one of the region's most important local varieties alongside international plantings of Pinot Grigio and Gewürztraminer.

80. B — Terra rossa — a thin layer of red, iron-rich earth over a well-drained limestone base — is the distinctive soil of Coonawarra in South Australia. This two-layer structure provides excellent drainage and mineral complexity. Coonawarra Cabernet Sauvignon is one of Australia's most iconic wine styles.
81. C — Despite its name, "Extra Dry" (Extra Sec) on Champagne is actually sweeter than Brut, containing 12 to 17 grams per liter of residual sugar versus Brut's 0 to 12 grams per liter. This counterintuitive terminology is one of the most frequently tested aspects of Champagne classification on the CSW exam.
82. D — Alicante Bouschet is the teinturier grape with red-colored flesh in addition to red skin. Unlike most red varieties that have clear flesh, Alicante Bouschet's pigmented pulp contributes exceptionally deep color. It is widely planted in Portugal's Alentejo region as a valuable blending component.
83. B — Viognier has established itself as Virginia's signature white grape variety, producing rich wines with peach, apricot, and floral character. The variety has adapted well to Virginia's humid continental climate and produces some of the finest American examples outside California's Rhône-variety producers.
84. A — Under dram shop laws, the establishment, the individual server, and potentially the manager may all face legal liability for injuries caused by intoxicated patrons. This shared liability makes responsible beverage service training essential. Continuing to serve visibly intoxicated guests exposes all parties to civil and potentially criminal consequences.
85. C — The Southern Rhône dominates Côtes du Rhône production volume by a substantial margin. While the appellation technically covers both northern and southern zones, the vast majority of wine carrying this broad regional designation comes from the warmer, higher-volume Southern Rhône, where Grenache-dominated blends are the standard.
86. D — The "40 Year" designation on Tawny Port indicates a multi-vintage blend crafted to taste like a wine of approximately 40 years of age. It is not a single-vintage wine and does not mean all wine is exactly 40 years old. Master blenders assemble wines of various ages to achieve this target profile consistently.
87. B — The Walla Walla Valley AVA crosses the border between Washington and Oregon, demonstrating that AVA boundaries are defined by geographic features rather than political state lines. This is a unique aspect of the American AVA system — viticultural characteristics determine boundaries, not administrative borders.
88. A — Preparation 501 consists of crushed quartz packed in a cow horn, buried over summer, then unearthed, diluted in water, and sprayed on the vine canopy. It is intended to enhance photosynthesis and light metabolism in the leaves. Preparation 500 (cow manure in a cow horn) is the complementary soil-focused preparation.

89. C — Screw caps eliminate the risk of cork taint (TCA contamination) while preserving the delicate aromatic purity for which Riesling is prized. Riesling is particularly vulnerable to TCA because even trace levels can mask its fine aromatic profile. Clare Valley and Eden Valley producers pioneered this adoption for premium wine.
90. B — "Sur Lie" indicates that the wine was aged on its spent yeast cells (lees) for an extended period before bottling, adding richness, body, and a subtle bready complexity. This technique is signature for Muscadet Sèvre et Maine, transforming a lean, neutral Melon de Bourgogne into a more textured, characterful wine.
91. D — Fiano di Avellino DOCG produces an aromatic white wine from the Fiano grape variety, characterized by aromas of honey, hazelnut, white flowers, and pear. It is one of Campania's finest white wines alongside Greco di Tufo DOCG. Taurasi DOCG is the region's red wine from Aglianico.
92. A — Riesling is the grape variety that has established the Finger Lakes as a serious American wine region. The deep, glacially carved lakes moderate the extreme continental climate, and the resulting Rieslings display intense lime, green apple, and mineral character with piercing acidity — America's most important Riesling region outside the Pacific Northwest.
93. C — Bottle position matters primarily for wines sealed with natural cork, which must remain in contact with the wine to stay moist and maintain its seal. Horizontal storage keeps the cork hydrated. Screw caps, glass stoppers, and synthetic closures maintain their seal regardless of position.
94. B — Paso Robles is characterized by extreme diurnal temperature variation — daytime highs exceeding 38°C with nighttime lows dropping to approximately 10°C. This dramatic swing produces wines with both ripe fruit concentration from warm days and firm natural acidity from cool nights that slow acid respiration.
95. D — Blanc de Blancs ("white from whites") indicates Champagne made entirely from Chardonnay — the only white-skinned grape permitted in Champagne. Blanc de Noirs is made from red-skinned Pinot Noir and/or Pinot Meunier. Both terms are precise designations, not general descriptions.
96. A — The GSM blending combination of Grenache, Syrah, and Mourvèdre originated in the Southern Rhône Valley, where these varieties are the backbone of appellations such as Châteauneuf-du-Pape, Gigondas, and Côtes du Rhône. This classic blend has been widely adopted in Australia, California, and South Africa.
97. C — "Vino d'Italia" sits at the most basic tier of the Italian wine classification — wine without geographic indication. It is equivalent to France's Vin de France. The hierarchy ascends from Vino d'Italia through IGT (PGI equivalent) to DOC and DOCG (both PDO equivalents).

98. B — A wine labeled "Chambertin" with only the vineyard name and no village name is classified at the Grand Cru level — the highest tier of the Burgundy hierarchy. Grand Cru wines carry only the vineyard name. Premier Cru wines would include both the village name (Gevrey-Chambertin) and the vineyard name.
99. D — Riesling Icewine typically shows greater complexity and higher natural acidity than Vidal Icewine, producing a more elegant, multi-layered wine with better aging potential. However, Vidal is produced in larger quantities because its thick skin and cold hardiness make it more reliable for surviving on the vine through extreme freezing temperatures.
100. A — Sauvignon Blanc dominates Marlborough's output, accounting for the vast majority of the region's production and over 75 percent of New Zealand's total wine output. Marlborough Sauvignon Blanc has become a global phenomenon with its explosively aromatic style of passion fruit, grapefruit, and cut grass.