

PRACTICE EXAM 9: CSS SIMULATION

(100 QUESTIONS)

1. A spirits chemist explains that the term "wort" refers to what stage of the production process?

- A. The fermented liquid sent to the still
- B. The sweet liquid produced after mashing but before fermentation
- C. The cleaned grain used as raw material for malting
- D. The cloudy residue left in the still after distillation

2. A distillery is told that the malting process consists of three main steps in sequence. Those three steps are what?

- A. Crushing, cooking, and filtering
- B. Drying, cooking, and grinding
- C. Soaking, cooking, and pressing
- D. Steeping, germination, and kilning

3. A consumer asks why some whiskies are described as having "phenolic" character. The phenols in question come from what?

- A. The copper used in pot still construction
- B. The yeast strains used during fermentation
- C. The smoke from peat fires used to dry malted barley
- D. The new oak charring process during cooperage

4. A bartender wants to identify the chemical process by which alcohols and acids combine to form esters during aging. The process is what?

- A. Esterification
- B. Saponification
- C. Polymerization
- D. Hydrolysis

5. A consumer is told that the "Maillard reaction" plays a role in spirits production. The reaction involves what?

- A. The browning of sugars and amino acids under heat, contributing color and flavor
- B. The fermentation of glucose into ethanol by yeast
- C. The condensation of vapor inside the still neck
- D. The interaction between charred wood and aging spirit

6. A spirits professional explains that the "feints" of a distillation run are what?

- A. The cleanest middle portion collected for the finished spirit
- B. The volatile compounds collected at the very beginning
- C. The pure ethanol fraction collected at peak strength
- D. The combined heads and tails recycled into the next batch

7. A distillery is asked which type of yeast is responsible for the wild, funky character of some Jamaican rums. The yeast genus is what?

- A. Saccharomyces alone
- B. Aspergillus from rice koji

- C. Wild *Saccharomyces* and other indigenous strains
- D. *Lactobacillus* from dairy fermentation

8. A consumer asks why most vodka is colorless despite some raw materials being naturally colored. The reason is what?

- A. Only colorless raw materials are permitted under federal law
- B. Distillation strips nearly all color compounds from the spirit
- C. Activated charcoal removes color during a special filtration step
- D. The water used for proofing dilutes any color to invisibility

9. A bartender wants to identify which Eastern European country is the historical home of potato vodka production. The country is what?

- A. Poland
- B. Czech Republic
- C. Hungary
- D. Romania

10. A consumer is told that the famous Polish vodka brand Belvedere is named after what?

- A. A Polish wheat variety used in production
- B. A river in southwestern Poland
- C. The Belweder Palace, the official residence of the Polish president
- D. A Polish saint associated with grain harvests

11. A bartender is told that vodka legally must have what character per the U.S. TTB definition?

- A. A distinctive aroma reflecting its raw materials
- B. A traditional grain or potato flavor
- C. A noticeable hint of mineral character
- D. Without distinctive character, aroma, taste, or color

12. A consumer asks which gin botanical contributes the warming, slightly piney character that defines the category. The botanical is what?

- A. Coriander seed
- B. Juniper berry
- C. Angelica root
- D. Cassia bark

13. A spirits professional is asked which gin classification is the strictest under EU law, requiring all flavor character to come from botanicals during distillation with no post-distillation additives. The classification is what?

- A. London Dry Gin
- B. Distilled Gin
- C. Compounded Gin
- D. Plymouth Gin

14. A bartender wants to identify the gin distillery in Edinburgh that produces a celebrated craft gin and helped lead the Scottish gin revival. The distillery is what?

- A. The Botanist

- B. Hendrick's
- C. Edinburgh Gin
- D. Caorunn

15. A consumer is told that the gin style "Genever" originated in which two countries that now share its protected geographic indication?

- A. France and Italy
- B. Germany and Denmark
- C. The Netherlands and Belgium
- D. Sweden and Finland

16. A bartender wants to identify which gin is bottled at exactly 47.3 percent ABV and produced by Sipsmith in London. The gin is what?

- A. Sipsmith VJOP (Very Junipery Over Proof)
- B. Sipsmith London Dry
- C. Sipsmith Lemon Drizzle
- D. Sipsmith Sloe Gin

17. A consumer asks why the German gin Monkey 47 features so many botanicals compared to most gins. The producer's stated reason is what?

- A. To create the most expensive gin in the world
- B. To match the flavor profile of vintage 19th-century German recipes
- C. To exceed legal botanical limits and create a new category
- D. To showcase the diversity of Black Forest flora alongside imported botanicals

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

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

19. A consumer is told that Scotch whisky may not be distilled at a strength higher than what level?

- A. 80.0 percent ABV
- B. 90.0 percent ABV
- C. 92.5 percent ABV
- D. 94.8 percent ABV

20. A bartender wants to identify which Speyside distillery owned by William Grant & Sons is the world's best-selling single malt Scotch. The distillery is what?

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

21. A consumer asks why some Scotch single malts are described as "non-chill filtered." The label term means what?

- A. The whisky has not been cold-filtered to remove fatty acids that can cause cloudiness
- B. The whisky was distilled at room temperature

- C. The whisky was bottled directly from the cask without any filtration at all
- D. The whisky has been filtered at higher than normal temperatures

22. A bartender wants to identify the Scotch distillery on Islay that markets its 16-year-old expression as one of the greatest single malts ever made. The distillery is what?

- A. Laphroaig
- B. Ardbeg
- C. Lagavulin
- D. Bowmore

23. A consumer is told that the Highland Park distillery is located on which Scottish island group?

- A. The Inner Hebrides
- B. The Western Isles
- C. Orkney
- D. The Shetland Islands

24. A spirits professional is asked which Scotch whisky region traditionally produced lighter, gentler whiskies and includes distilleries like Auchentoshan and Glenkinchie. The region is what?

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

25. A bartender wants to identify which Scotch distillery is famous for its tall stills and pioneering use of cask finishing. The distillery is what?

- A. Bowmore
- B. Macallan
- C. Laphroaig
- D. Glenmorangie

26. A consumer asks why Single Pot Still Irish whiskey contains both malted and unmalted barley. The historical reason is what?

- A. To avoid a 19th-century British tax on malted barley
- B. To produce a sweeter character than malt-only whiskey
- C. To meet a minimum unmalted barley quota required by Irish law
- D. To use up surplus barley that could not be malted

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

- A. 1492
- B. 1608
- C. 1655
- D. 1692

28. A consumer is told that the famous Single Pot Still Irish whiskey from Midleton aged in former Sherry casks is what?

- A. Redbreast

B. Powers Three Swallow

C. Tullamore D.E.W.

D. Connemara

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

A. Bushmills

B. Tullamore D.E.W.

C. Powers Gold Label

D. Jameson

30. A consumer asks what minimum percentage of corn is required in a Bourbon mash bill. The minimum is what?

A. 40 percent corn

B. 50 percent corn

C. 51 percent corn

D. 75 percent corn

31. A bartender is told that Bourbon may not be distilled at a strength higher than what?

A. 125 proof (62.5 percent ABV)

B. 160 proof (80 percent ABV)

C. 190 proof (95 percent ABV)

D. 100 proof (50 percent ABV)

32. A consumer is told that "Straight Bourbon" requires a minimum aging period of how long?

- A. Six months
- B. One year
- C. Three years
- D. Two years

33. A bartender wants to identify the wheated Bourbon brand famous for its softer, sweeter character and produced at the Stitzel-Weller heritage. The brand is what?

- A. Pappy Van Winkle
- B. Wild Turkey
- C. Bulleit Bourbon
- D. Knob Creek

34. A consumer asks which legal process uniquely defines Tennessee Whiskey and distinguishes it from Bourbon. The process is what?

- A. Aging exclusively in Tennessee state warehouses
- B. Distillation in a single county within Tennessee
- C. Filtering through maple charcoal before barreling, called the Lincoln County Process
- D. Use of Tennessee-grown corn exclusively

35. A bartender is told that Bottled-in-Bond spirits must be bottled at exactly what proof?

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

D. 110 proof (55 percent ABV)

36. A consumer wants to know which American whiskey style nearly went extinct in the mid-20th century but has been revived since the early 2000s. The style is what?

- A. Bourbon Whiskey
- B. Tennessee Whiskey
- C. Wheat Whiskey
- D. Rye Whiskey

37. A bartender wants to identify the Canadian whisky brand whose Northern Harvest Rye expression was named World Whisky of the Year by Jim Murray's Whisky Bible in 2016. The brand is what?

- A. Canadian Club
- B. Crown Royal
- C. Forty Creek
- D. Wiser's

38. A consumer is told that Canadian whisky law uniquely permits up to 9.09 percent of additives in the finished blend. Those additives may include what?

- A. Only water for proofing
- B. Only natural fruit juices
- C. Other spirits, wine, sherry, or non-Canadian whisky
- D. Only caramel coloring for visual consistency

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

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

40. A consumer is told that the unique Japanese oak species used in some whisky aging imparts notes of sandalwood and incense. That oak is what?

- A. American white oak
- B. European *Quercus robur*
- C. Sessile oak from France
- D. Mizunara (*Quercus crispula*)

41. A bartender wants to identify the Indian distillery founded in 1948 in Bangalore that became a leading single malt producer. The distillery is what?

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

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

- A. The hot, humid subtropical climate dramatically accelerates maturation

- B. The use of triple distillation in copper pot stills
- C. The use of small barrels for accelerated extraction
- D. The use of imported peat for malting the barley

43. A bartender wants to identify the most prestigious Cognac cru, characterized by chalky limestone soils. The cru is what?

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

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

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

45. A bartender is asked which Cognac age designation requires a minimum of ten years aging since the 2018 standard increase. The designation is what?

- A. XO (Extra Old)
- B. VSOP (Very Superior Old Pale)
- C. Napoleon
- D. VS (Very Special)

46. A consumer asks which Armagnac sub-region is generally considered to produce the finest brandies. The sub-region is what?

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

47. A bartender wants to identify the traditional Spanish brandy aging system that progressively blends younger and older brandies in a stack of barrels. The system is what?

- A. The criadera vintage system
- B. The bodega static method
- C. The Jerez classification system
- D. The solera system

48. A consumer is told that Pisco is produced exclusively in which two countries?

- A. Spain and Portugal
- B. Peru and Chile
- C. Mexico and Bolivia
- D. Argentina and Uruguay

49. A bartender wants to identify which Calvados sub-appellation requires that pears constitute at least 30 percent of the fruit base. The sub-appellation is what?

- A. Calvados AOC
- B. Calvados Pays d'Auge AOC

C. Calvados Domfrontais AOC

D. Calvados Centrale AOC

50. A consumer asks which Italian fruit brandy is made from grape pomace left after wine production. The brandy is what?

A. Grappa

B. Mirabelle

C. Slivovitz

D. Kirschwasser

51. A bartender is told that the date commemorating the end of the Royal Navy daily rum ration is known as what?

A. Trafalgar Day

B. Royal Navy Day

C. Pusser's Memorial Day

D. Black Tot Day

52. A consumer is told that the Caribbean island of Barbados produced the first commercial rum in approximately what decade?

A. The 1490s

B. The 1640s

C. The 1720s

D. The 1840s

53. A spirits professional is asked which Brazilian sugarcane spirit must legally be made from fresh sugarcane juice rather than molasses. The spirit is what?

- A. Cachaça
- B. Rum brasileiro
- C. Aguardiente brasileira
- D. Pinga rural

54. A bartender wants to identify which Caribbean nation is most strongly associated with high-ester, funky pot still rums. The nation is what?

- A. Cuba
- B. Puerto Rico
- C. Jamaica
- D. Barbados

55. A consumer is told that one Caribbean rum producer operates the only working wooden Coffey still in the world. That producer is in which nation?

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

56. A bartender wants to identify the only rum category in the world to enjoy full AOC protection. The category is what?

- A. Rhum Agricole de la Martinique

- B. Demerara Rum from Guyana
- C. Cuban Light Rum
- D. Jamaican Pot Still Rum

57. A consumer asks what carbohydrate the agave plant stores that requires cooking before fermentation. The carbohydrate is what?

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

58. A bartender wants to identify the only agave species legally permitted for tequila production. The species is what?

- A. *Agave americana*
- B. *Agave salmiana*
- C. *Agave angustifolia*
- D. *Agave tequilana* Weber, variedad azul

59. A consumer is told that 100 percent Agave Tequila is distinguished from Mixto Tequila by which characteristic?

- A. It must be aged for at least one year
- B. It must be produced exclusively in pot stills
- C. It contains only sugars derived from blue Weber agave
- D. It must be bottled at a higher proof than Mixto

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

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

61. A consumer asks which agave species accounts for approximately 90 percent of all mezcal production. The species is what?

- A. Tobalá
- B. Espadín
- C. Tepezate
- D. Madrecuixe

62. A bartender wants to identify the Mexican spirit technically not made from agave but from the desert spoon plant *Dasyliirion*. The spirit is what?

- A. Bacanora
- B. Raicilla
- C. Pulque
- D. Sotol

63. A consumer is told that pulque is consumed at approximately what alcohol strength?

- A. 4 to 6 percent ABV
- B. 12 to 15 percent ABV
- C. 20 to 25 percent ABV

D. 38 to 40 percent ABV

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

A. Bénédictine

B. Galliano

C. Chartreuse

D. Strega

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

A. Aperol

B. Campari

C. Cynar

D. Punt e Mes

66. A bartender wants to identify the Italian amaro uniquely flavored with artichoke as its primary botanical. The amaro is what?

A. Averna

B. Fernet-Branca

C. Ramazzotti

D. Cynar

67. A consumer is told that the premium French orange liqueur using Cognac as its base spirit rather than neutral grain spirit is what?

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

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

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

69. A consumer asks which Mexican coffee liqueur is the foundational ingredient in the Espresso Martini. The brand is what?

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

70. A bartender is told that the Italian liqueur Limoncello is traditionally produced on which Italian coast?

- A. The Adriatic coast around Rimini
- B. The Amalfi coast around Sorrento

- C. The Ligurian coast around Genoa
- D. The Sicilian coast around Palermo

71. A consumer is told that the Danish cherry liqueur essential to the Singapore Sling is what?

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

72. A bartender wants to identify the French liqueur made from blackcurrants, traditionally produced in Burgundy and the foundation of the Kir cocktail. The liqueur is what?

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

73. A consumer asks which Italian liqueur is produced in Piedmont and made primarily from hazelnuts. The product is what?

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

74. A bartender wants to identify the Italian aperitivo created in 1919 by the Barbieri brothers in Padua. The product is what?

- A. Campari
- B. Aperol
- C. Cynar
- D. Ramazzotti

75. A consumer is told that the legendary American bartender who published the first cocktail book in 1862 and is considered the father of American mixology is what?

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

76. A bartender wants to identify the influential New York City bar founded by Sasha Petraske in 1999 that helped launch the modern cocktail renaissance. The bar is what?

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

77. A consumer asks which historical event drove many American bartenders abroad and spread American mixology globally. The event was what?

- A. The Civil War

- B. American Prohibition
- C. World War II
- D. The Great Depression

78. A bartender is told that the earliest known printed definition of "cocktail" appeared in 1806 in a publication based in which town?

- A. New York City
- B. Philadelphia
- C. Boston
- D. Hudson, New York

79. A consumer is told that the four ingredients required by the 1806 cocktail definition were what?

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

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

- A. Hawthorne strainer
- B. Bar spoon
- C. Jigger
- D. Mixing glass

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

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

82. A bartender is told that the technique of preparing a cocktail directly in the serving glass is called what?

- A. Building
- B. Layering
- C. Throwing
- D. Rolling

83. A consumer is told that the classic 2:1:1 sour family ratio represents which proportions?

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

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

- A. White Lady
- B. Sidecar

- C. Aviation
- D. Vieux Carré

85. A consumer asks which classic cocktail combines gin, lemon juice, and Cointreau in the sour family ratio, often considered the gin counterpart to the Sidecar. The cocktail is what?

- A. Aviation
- B. White Lady
- C. Bee's Knees
- D. Tom Collins

86. A bartender is told that the classic Negroni is built on equal parts of which three ingredients?

- A. Gin, Campari, and sweet vermouth
- B. Vodka, Aperol, and dry vermouth
- C. Gin, Cynar, and bianco vermouth
- D. Bourbon, Campari, and sweet vermouth

87. A consumer is asked which classic cocktail substitutes Bourbon or rye for the gin in a Negroni. The cocktail is what?

- A. Old Fashioned
- B. Vieux Carré
- C. Black Manhattan
- D. Boulevardier

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

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

89. A consumer is told that the French 75 is built on gin, lemon juice, simple syrup, and which sparkling wine?

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

90. A bartender wants to identify the classic Cuban cocktail built on white rum, lime juice, sugar, fresh mint, and soda water added at the end. The cocktail is what?

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

91. A consumer is told that the Caipirinha is built on cachaça with which two additional ingredients?

- A. Lemon juice and simple syrup
- B. Pineapple juice and falernum

- C. Orange juice and grenadine
- D. Lime wedges muddled with sugar

92. A bartender is asked which traditional orange liqueur is the classic standard for the Margarita. The product is what?

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

93. A consumer asks which classic cocktail combines white rum, fresh lime juice, and simple syrup in the standard sour ratio. The cocktail is what?

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

94. A bartender wants to identify the Mai Tai cocktail's creator. The bartender was what?

- A. Donn Beach (Don the Beachcomber)
- B. Sasha Petraske
- C. Trader Vic (Victor Bergeron)
- D. Jerry Thomas

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

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

96. A bartender is told that the Singapore Sling is built on gin and which essential cherry liqueur?

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

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

- A. 0.08 percent BAC
- B. 0.06 percent BAC
- C. 0.04 percent BAC
- D. 0.10 percent BAC

98. A bartender is asked which standard the U.S. uses to define a single standard drink in grams of pure alcohol. The amount is what?

- A. 8 grams of pure alcohol
- B. 10 grams of pure alcohol
- C. 14 grams of pure alcohol
- D. 20 grams of pure alcohol

99. A consumer asks why time is the only thing that can reduce blood alcohol concentration after drinking. The accurate explanation is what?

- A. Alcohol bonds permanently with red blood cells
- B. The liver metabolizes alcohol at a roughly fixed rate of one standard drink per hour
- C. The body must rebuild liver enzymes between drinks
- D. Alcohol is eliminated only through kidney filtration

100. A bartender is asked why dram shop liability matters to bar owners. The accurate explanation is what?

- A. It limits the federal excise tax on alcohol sales
- B. It requires bars to refrigerate all liqueurs after opening
- C. It mandates the use of jiggers for every pour in every state
- D. It holds establishments legally responsible for harm caused by intoxicated guests

PRACTICE EXAM 9: ANSWER KEY AND EXPLANATIONS

1. B — Wort is the sweet liquid produced after mashing but before fermentation, containing the fermentable sugars extracted from malted grain. It is the foundation of every grain-based spirit and the same liquid that brewers use to make beer before fermentation begins.
2. D — The malting process consists of steeping (soaking the barley in water), germination (allowing it to sprout and develop enzymes), and kilning (drying the green malt with heat). These three steps activate the natural enzymes that will convert starches into fermentable sugars during mashing.
3. C — The phenols in peated whiskies come from the smoke of peat fires used to dry malted barley during the kilning step. These phenolic compounds survive distillation and aging, contributing the smoky, medicinal character associated with Islay malts and other heavily peated styles.
4. A — Esterification is the chemical process by which alcohols and acids combine to form esters during aging. This reaction continues slowly in the barrel over years and contributes much of the fruity, floral complexity that develops as a spirit matures.
5. A — The Maillard reaction is the browning of sugars and amino acids under heat, contributing color and flavor compounds. It plays a role in barrel toasting, agave cooking in hornos, and many other heat-based steps in spirits production.
6. D — Feints are the combined heads and tails of a distillation run, typically recycled into the next batch rather than collected as part of the finished spirit. Recycling the feints recovers ethanol and certain congeners while keeping the harsh elements out of the hearts.
7. C — Wild *Saccharomyces* and other indigenous strains are responsible for the wild, funky character of some Jamaican rums, particularly when combined with long fermentations and dunder. These uncontrolled fermentations produce the high-ester profiles that define Jamaican pot still rum.
8. B — Distillation strips nearly all color compounds from the spirit because pigments and other colored molecules are heavy and non-volatile. This is why even vodkas made from naturally colored raw materials emerge from the still completely clear.
9. A — Poland is the historical home of potato vodka production and remains one of the major potato vodka producers today. Polish potato vodkas like Chopin and Luksusowa are among the most prestigious examples of the style.

10. C — Belvedere is named after the Belweder Palace, the official residence of the Polish president, which appears as the silhouette image on the brand's bottle. The brand was launched in 1993 and is one of Poland's most internationally famous premium vodkas.
11. D — The U.S. TTB defines vodka as a neutral spirit "without distinctive character, aroma, taste, or color." This definition is what distinguishes vodka from spirits where raw material character is preserved, and it explains the central role of charcoal filtration and high-proof distillation in vodka production.
12. B — Juniper berry contributes the warming, slightly piney character that defines the gin category. Juniper is the legally required dominant flavoring in any spirit labeled as gin, and its character is the single most important sensory marker of the category.
13. A — London Dry Gin is the strictest gin classification under EU law, requiring all flavor character to come from botanicals during distillation with no post-distillation additives of flavoring, sweetening, or coloring. This purity standard is why gins like Hendrick's cannot legally bear the London Dry label.
14. C — Edinburgh Gin is the celebrated craft gin distillery based in Edinburgh, Scotland, that helped lead the Scottish gin revival. The brand has expanded to produce numerous expressions and has become one of the most recognized Scottish craft gins.
15. C — Genever originated in the Netherlands and Belgium, which now share the protected geographic indication for the category along with parts of France and Germany. The two countries are the historical heart of genever production and the only major commercial producers today.
16. A — Sipsmith VJOP (Very Junipery Over Proof) is bottled at exactly 57.7 percent ABV. The 47.3 percent ABV strength belongs to other Sipsmith expressions.
17. D — Monkey 47 features 47 botanicals to showcase the diversity of Black Forest flora alongside imported botanicals from around the world. The brand was developed by a German distiller who wanted to honor both the local Black Forest plant heritage and the global tradition of gin-making.
18. B — The Scotch Whisky Regulations 2009 require that any spirit calling itself Scotch whisky be aged for at least three years in oak casks in Scotland. This minimum aging is one of the foundational legal requirements for the category.
19. D — Scotch whisky may not be distilled at a strength higher than 94.8 percent ABV. This relatively low maximum ensures that the spirit retains substantial character from the malted barley and other cereals rather than being stripped to neutrality.
20. A — Glenfiddich is the Speyside distillery owned by William Grant & Sons that is the world's best-selling single malt Scotch. Founded in 1886, it pioneered international single malt marketing in the 1960s and remains one of the few major Scotch distilleries still under family ownership.

21. A — "Non-chill filtered" means the whisky has not been cold-filtered to remove fatty acids and esters that can cause cloudiness when the spirit is chilled or diluted. Many enthusiasts prefer non-chill-filtered whiskies for their fuller mouthfeel and richer flavor compounds.
22. C — Lagavulin is the Islay distillery that markets its 16-year-old expression as one of the greatest single malts ever made. The expression is widely considered a benchmark of richly peated Islay character with exceptional balance.
23. C — Highland Park is located on the Orkney Islands, technically part of the Highland region under the Scotch Whisky Regulations but commonly grouped with the Islands in the trade. The Orkney location and use of locally cut peat give Highland Park its distinctive character.
24. B — The Lowland region traditionally produced lighter, gentler whiskies and includes distilleries like Auchentoshan and Glenkinchie. Many Lowland distilleries historically practiced triple distillation in the Irish style.
25. D — Glenmorangie is the Scotch distillery famous for its tall stills (the tallest in Scotland) and pioneering use of cask finishing. These two features have become signatures of the brand's elegant, light-bodied style.
26. A — Single Pot Still Irish whiskey contains both malted and unmalted barley as a tax-avoidance strategy in response to a 19th-century British tax on malted barley. Irish distillers avoided the tax by including substantial proportions of unmalted barley in their mashes, creating the distinctive style that survives today.
27. B — Bushmills holds a license dating to 1608, granted by King James I, making it the oldest licensed whiskey distillery in the world. The license gives Bushmills its claim to historical primacy in legal whiskey distilling.
28. A — Redbreast is the famous Single Pot Still Irish whiskey from Midleton Distillery aged in former Sherry casks. It is considered one of the finest examples of the Single Pot Still style and offers expressions in 12-year, 15-year, and 21-year bottlings.
29. D — Jameson is the best-selling Irish whiskey in the world by a wide margin, produced at the Midleton Distillery in County Cork. The brand's dominant position reflects decades of successful international marketing and consistent quality at accessible price points.
30. C — Bourbon must contain at least 51 percent corn in the mash bill. This is one of the four core legal requirements for the category, alongside production in the United States, distillation to no more than 160 proof, and aging in new charred oak at no more than 125 proof entry.
31. B — Bourbon may not be distilled at a strength higher than 160 proof (80 percent ABV). This relatively low maximum ensures that the spirit retains substantial flavor character from the grains rather than being stripped to neutrality.

32. D — Straight Bourbon must be aged for at least two years in new charred oak. If a Straight Bourbon is younger than four years, the actual age must be stated on the label, but two years is the minimum threshold for the Straight designation.
33. A — Pappy Van Winkle is the famous wheated Bourbon produced from heritage Stitzel-Weller stocks (and now produced at Buffalo Trace). The wheated mash bill produces a softer, sweeter character that has helped make the brand one of the most sought-after Bourbons in the world.
34. C — The Lincoln County Process — filtering through maple charcoal before barreling — uniquely defines Tennessee Whiskey and distinguishes it from Bourbon. Jack Daniel's and George Dickel both use this process, while Benjamin Prichard's holds a unique exemption.
35. A — Bottled-in-Bond spirits must be bottled at exactly 100 proof (50 percent ABV), as specified in the 1897 act. This precise bottling strength is one of the four core requirements alongside one-distiller/one-season, four years of aging, and no additives.
36. D — Rye Whiskey nearly went extinct in the United States during the mid-20th century but has been revived since the early 2000s, fueled by the cocktail renaissance and growing consumer interest in classic American spirits. Brands like Rittenhouse, Sazerac, and Bulleit Rye have led the revival.
37. B — Crown Royal Northern Harvest Rye was named World Whisky of the Year by Jim Murray's Whisky Bible in 2016. The award put Canadian whisky on the global stage in a way the category had not enjoyed in decades and sparked a major revival of interest in premium Canadian whisky.
38. C — Canadian whisky law uniquely permits up to 9.09 percent of additives in the finished blend, including other spirits, wine, sherry, or non-Canadian whisky. This flexibility distinguishes Canadian whisky regulation from the much stricter rules governing Scotch, Irish, and American whiskies.
39. B — Yamazaki was founded in 1923 by Shinjiro Torii near Kyoto, becoming Japan's first commercial whisky distillery. The choice of Yamazaki for the location reflected the high-quality water sources in the area, which had been used for sake production for centuries.
40. D — Mizunara (*Quercus crispula*) is the Japanese oak species that imparts notes of sandalwood and incense when used for whisky aging. Mizunara casks are difficult to make and notoriously prone to leaking, but they have become one of the most distinctive features of Japanese whisky character.
41. C — Amrut, founded in 1948 in Bangalore, became a leading Indian single malt producer following the launch of Amrut Single Malt in 2004. The brand earned significant international acclaim and helped put Indian whisky on the global map.

42. A — Kavalan whisky from Taiwan benefits from the hot, humid subtropical climate that dramatically accelerates maturation. The aggressive climate produces remarkably mature-tasting whiskies in just a few years of aging, defying traditional expectations about whisky age.
43. D — Grande Champagne is the most prestigious Cognac cru, characterized by chalky limestone-rich soils at the heart of the region. The high chalk content produces the most elegant, age-worthy brandies and ranks Grande Champagne at the top of the prestige hierarchy.
44. B — Approximately 98 percent of Cognac vineyards are planted with Ugni Blanc, a high-acid, low-sugar grape that produces a thin, tart base wine ideal for distillation. The grape's neutrality and disease resistance have made it the dominant cultivar in Cognac for over a century.
45. A — Cognac labeled XO (Extra Old) requires that the youngest brandy be aged at least ten years since the 2018 standard increase. The previous minimum had been six years, and the change was made to increase the prestige and quality differentiation of the XO category.
46. C — Bas-Armagnac is the westernmost zone of the Armagnac appellation and is generally considered to produce the finest Armagnacs. Its sandy soils with iron oxide content produce brandies with prominent fruit character and elegant aging potential.
47. D — The solera system is the traditional Spanish aging method that progressively blends younger and older brandies in a stack of barrels. This method gives Brandy de Jerez its distinctive continuous-blend character and is borrowed from Sherry production.
48. B — Pisco is produced exclusively in Peru and Chile, with each country maintaining its own distinct legal definition and protected designation. The two nations have a long-standing dispute over the spirit's heritage but both produce internationally recognized Piscos.
49. C — Calvados Domfrontais AOC requires that pears constitute at least 30 percent of the fruit base, distinguishing it from the apple-only character of other Calvados appellations. The pear contribution gives Domfrontais a recognizable fruity, slightly floral profile.
50. A — Grappa is the Italian fruit brandy made from grape pomace — the skins, seeds, and stems left over after wine production. The pomace still contains residual juice and sugars that can be fermented and distilled, traditionally turning a winemaking byproduct into a salable spirit.
51. D — Black Tot Day commemorates the end of the Royal Navy daily rum ration on July 31, 1970. The end of the ration concluded over 300 years of naval rum tradition and is still observed by rum enthusiasts and former naval personnel.
52. B — Barbados produced the first commercial rum in the 1640s, marking the historical birthplace of the spirit. The island's sugar plantations developed rum as a way to use molasses byproduct, and Barbados remains central to rum heritage today.

53. A — Cachaça must legally be made from fresh sugarcane juice rather than molasses, which is the defining legal distinction between cachaça and rum. The 2013 U.S.-Brazil agreement formally recognized cachaça as a distinctive Brazilian product distinct from the rum category.
54. C — Jamaica is the Caribbean nation most strongly associated with high-ester, funky pot still rums. The tradition uses long fermentations with dunder to produce the distinctive Jamaican character through producers like Hampden Estate, Worthy Park, and Long Pond.
55. D — The Diamond Distillery in Guyana operates the only working wooden Coffey still in the world, along with several other historic stills found nowhere else. These unique pieces of equipment contribute to the distinctive character of Demerara rums.
56. A — Rhum Agricole de la Martinique is the only rum category in the world to enjoy full AOC protection, governed by regulations modeled on French wine appellations. It must be made from fresh sugarcane juice and produced according to detailed terroir-based standards.
57. B — The agave plant stores its primary carbohydrate as inulin, a complex chain of fructose molecules that yeast cannot ferment directly. The plant must be cooked to break down the inulin into simple fermentable sugars before any distillation can occur.
58. D — Tequila must be made from *Agave tequilana* Weber, variedad azul (blue Weber agave). This single agave species is legally required for tequila production and was selected by German botanist Franz Weber in the 1890s for its high sugar content and rapid maturation.
59. C — 100 percent Agave Tequila contains only sugars derived from blue Weber agave, with no other added sugars permitted. Mixto Tequila, by contrast, requires only 51 percent agave sugars and may contain up to 49 percent other sugars such as cane sugar.
60. B — Tequila Reposado must be aged in oak for at least two months and up to one year. The brief aging produces a pale gold color and gentle oak influence while preserving most of the agave character of the underlying blanco.
61. B — Espadín (*Agave angustifolia*) accounts for approximately 90 percent of all mezcal production. Its relatively quick maturation and versatile character make it the workhorse agave of the mezcal category.
62. D — Sotol is the Mexican spirit technically not made from agave but from the desert spoon plant *Dasylirion*, which grows in the high desert regions of Chihuahua, Coahuila, and Durango. The plant is botanically distinct from agave despite the visual resemblance.
63. A — Pulque is consumed at 4 to 6 percent ABV, typical of fermented beverages rather than distilled spirits. It is the historical ancestor of distilled agave spirits but remains a fermented product itself, with a thick, milky-white appearance and distinctive sour, yeasty character.

64. C — Chartreuse is the French herbal liqueur produced by Carthusian monks since 1737 from a recipe of 130 herbs and plants. The recipe is one of the most closely guarded secrets in the spirits industry, known only to a small number of monks at a time.
65. B — Campari is the Italian aperitivo created in 1860 by Gaspare Campari and originally colored with carmine derived from cochineal insects. The brand switched to artificial coloring in 2006 to standardize production and reduce reliance on the insect-derived dye.
66. D — Cynar is the Italian amaro uniquely flavored with artichoke (*Cynara scolymus*), from which the name derives. The vegetal, earthy bitterness of artichoke gives Cynar a distinctive character unlike anything else in the Italian amaro category.
67. A — Grand Marnier uses Cognac as its base spirit rather than the neutral grain spirit used in standard triple secs like Cointreau. The Cognac base gives Grand Marnier a richer, more complex character that distinguishes it from the dry, citrus-forward profile of typical triple sec.
68. C — Bailey's Irish Cream, launched in 1974, essentially created the modern dairy cream liqueur category by combining Irish whiskey with dairy cream, sugar, and flavoring in a stable homogenized formulation. It remains one of the best-selling liqueurs in the world.
69. C — Kahlúa is the Mexican coffee liqueur that is the foundational ingredient in the Espresso Martini, alongside vodka and fresh espresso. The Mexican coffee liqueur provides the cocktail's distinctive coffee character and balanced sweetness.
70. B — Limoncello is traditionally produced on the Amalfi coast around Sorrento, where the protected Sfusato lemon variety grows. The lemons of this region have particularly aromatic peels that contribute to the distinctive character of authentic limoncello.
71. D — Cherry Heering is the Danish cherry liqueur famous as the secret ingredient in the original Singapore Sling cocktail. Created in 1818, it remains one of the most distinctive cherry liqueurs in the world.
72. A — Crème de Cassis is the French liqueur made from blackcurrants, traditionally produced in Burgundy and used in the classic Kir cocktail (white wine and cassis) and Kir Royale (Champagne and cassis). Burgundy producers including Lejay-Lagoute and Védrenne are the leading sources.
73. D — Frangelico is the Italian liqueur produced in Piedmont and made primarily from hazelnuts. Bottled in a distinctive monk-shaped bottle, it has become one of the most recognizable Italian liqueurs internationally.
74. B — Aperol was created in 1919 by the Barbieri brothers in Padua, Italy. Despite its modern global popularity through the Aperol Spritz, the product has been continuously produced for over a century in its hometown.
75. C — Jerry Thomas published the first cocktail book ever printed in 1862, *How to Mix Drinks, or The Bon-Vivant's Companion*, and is widely considered the father of American mixology. He

worked at the Metropolitan Hotel in New York and other prestigious bars during the Golden Age of Cocktails.

76. A — Sasha Petraske founded Milk & Honey in Manhattan in 1999, helping launch the modern cocktail renaissance. The bar's emphasis on classic technique, fresh ingredients, and historical recipes helped reset standards for craft bartending worldwide.
77. B — American Prohibition from 1920 to 1933 drove many of the best American bartenders abroad to Cuba, London, Paris, and other cocktail-friendly cities, spreading American mixology globally. This international diaspora established cocktail traditions that survived long after Prohibition ended.
78. D — The earliest known printed definition of "cocktail" appeared in 1806 in *The Balance and Columbian Repository*, published in Hudson, New York. The definition described a cocktail as a stimulating liquor composed of spirits, sugar, water, and bitters.
79. A — The 1806 definition of "cocktail" required spirits, sugar, water, and bitters as the four essential ingredients. This four-ingredient template is preserved today in the modern Old Fashioned cocktail.
80. C — The jigger is the bar tool used to portion ingredients accurately, with the standard American version having 1.5-ounce and 0.75-ounce sides. Accurate measurement with a jigger is essential to consistency in professional cocktail preparation.
81. C — Stirring preserves clarity and silky mouthfeel without aerating the spirit, which is why Martinis and other spirit-only cocktails are traditionally stirred rather than shaken. Shaking would aerate the drink and produce a cloudy, frothy result inappropriate for the classic Martini presentation.
82. A — Building means constructing a cocktail directly in the serving glass, typically by adding ingredients in sequence over ice. Drinks like the Old Fashioned, the Mojito, and the Gin and Tonic are built rather than shaken or stirred.
83. D — The classic 2:1:1 sour family ratio is two parts spirit, one part citrus, and one part sweetener. This template applies to the Whiskey Sour, Margarita, Daiquiri, Sidecar, and many other sour family classics.
84. B — The Sidecar is the classic Cognac-based sour, combining Cognac, Cointreau, and lemon juice in the 2:1:1 sour ratio. It is traditionally served in a sugar-rimmed glass and is one of the foundational members of the sour family.
85. B — The White Lady combines gin, lemon juice, and Cointreau in the classic 2:1:1 sour ratio. It is the gin-based example of the universal sour template and is often considered the gin counterpart to the Sidecar.

86. A — The classic Negroni is built on equal parts gin, Campari, and sweet vermouth, stirred with ice and served in a rocks glass. The equal-parts construction is one of its most distinctive features and makes the drink easy to remember and prepare.
87. D — The Boulevardier substitutes Bourbon or rye for the gin in a Negroni while keeping the same equal parts Campari and sweet vermouth. The whiskey base produces a richer, fuller cocktail than the gin-based Negroni while preserving the bitter-sweet structure.
88. C — The Sazerac is built on rye whiskey, an absinthe rinse of the chilled glass, sugar, and Peychaud's bitters, finished with a lemon peel. Created in New Orleans in the 1830s, it is the official cocktail of the city.
89. A — The classic French 75 is built on gin, lemon juice, simple syrup, and Champagne. Created during World War I and named after the 75-millimeter French field gun, it has become one of the most popular Champagne-based cocktails in the world.
90. B — The Mojito is the classic Cuban cocktail built on white rum, lime juice, sugar, fresh mint, and soda water added at the end. It requires muddling the mint to release its essential oils and is one of the most popular Cuban cocktails worldwide.
91. D — The Caipirinha is built on cachaça with lime wedges muddled with sugar. The lime wedges (rather than juice) and the muddling technique are essential to the authentic Brazilian preparation, with the lime oils from the peel contributing important character.
92. C — Cointreau is the classic standard orange liqueur for the Margarita, alongside tequila and fresh lime juice in the 2:1:1 sour ratio. While other orange liqueurs are sometimes used as premium upgrades, Cointreau is the traditional benchmark.
93. A — The classic Daiquiri combines white rum with fresh lime juice and simple syrup in the standard 2:1:1 sour ratio. Created in Cuba in the late 19th century, it is one of the foundational sour family cocktails and a benchmark drink for evaluating bartender technique.
94. C — Trader Vic (Victor Bergeron) created the Mai Tai in 1944 at his restaurant in Oakland, California. The drink combines aged Jamaican rum, agricole rum, orange curaçao, lime juice, orgeat, and simple syrup, and remains one of the most iconic tiki cocktails in the world.
95. B — The Zombie is famous for combining multiple types of rum in a single elaborate drink. Created by Donn Beach in the 1930s, the cocktail's notoriously high alcohol content gave rise to the warning that customers were limited to two per visit.
96. D — Cherry Heering is the essential cherry liqueur in the classic Singapore Sling, contributing the drink's distinctive cherry character and complex sweetness. Created at Raffles Hotel in Singapore in the early 20th century, the cocktail has become one of the most famous in the world.

97. A — The U.S. legal blood alcohol concentration limit for driving for adults age 21 and over is 0.08 percent. Some states have moved to a stricter 0.05 percent standard, but 0.08 percent remains the federal threshold linked to highway funding.
98. C — A U.S. standard drink contains approximately 14 grams of pure alcohol, regardless of the beverage type. This corresponds to roughly 12 ounces of beer at 5 percent ABV, 5 ounces of wine at 12 percent ABV, or 1.5 ounces of distilled spirits at 40 percent ABV.
99. B — The liver metabolizes alcohol at a roughly fixed rate of one standard drink per hour for a typical adult, and this rate cannot be accelerated by food, coffee, water, or any other intervention. Time is the only thing that reduces blood alcohol concentration.
100. D — Dram shop liability holds establishments legally responsible for harm caused by intoxicated guests, including drunk driving accidents and other incidents. This legal framework gives bar owners powerful financial incentive to enforce responsible service practices among their staff.