

# PRACTICE EXAM 9: CSW

## SIMULATION (100 QUESTIONS)

---

**Time Allowed: 60 Minutes**

1. A winemaker harvests Palomino Fino grapes in Jerez and ferments the juice to complete dryness. She then fortifies the wine to 15 percent alcohol. A layer of yeast develops on the surface during barrel aging. Which Sherry style will this wine become?

- A. Oloroso aged oxidatively without biological protection
- B. Fino aged biologically under a protective flor layer
- C. Cream Sherry blended with sweet Pedro Ximénez
- D. Palo Cortado that lost its flor unexpectedly

2. A vineyard manager in Chablis examines her soil and finds ancient marine fossils embedded in chalky limestone. This formation dates back approximately 150 million years. What is the geological name for this soil type?

- A. Terra rossa over limestone bedrock
- B. Blue Devonian slate with quartz inclusions
- C. Albariza — chalky calcium-rich soil
- D. Kimmeridgian limestone

3. A producer in the Côte de Nuits bottles a wine labeled only with the vineyard name "Clos de Vougeot." At which level of the Burgundy hierarchy is this wine classified?

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

4. A sommelier serves a guest a glass of aged Tawny Port (20 Year). The guest asks why the sommelier did not decant the wine. What is the correct explanation?

- A. Tawny Port is too fragile for any handling beyond careful pouring
- B. Tawny Port benefits from 24 hours of aeration before service
- C. Aged Tawny Port is filtered before bottling and does not develop significant sediment
- D. All Port wines must be decanted regardless of style or age

5. A winemaker in Stellenbosch produces a red blend of Cabernet Sauvignon, Merlot, and Pinotage. What informal South African term may describe this blend?

- A. Meritage
- B. Cape Blend
- C. Bordeaux Assemblage
- D. Swartland Reserve

6. A candidate encounters a wine from Santorini labeled "Vinsanto." How is this Greek sweet wine produced?

- A. From sun-dried Assyrtiko grapes concentrated before pressing
- B. From botrytis-affected Furmint grapes harvested in autumn fog
- C. From grapes frozen on the vine at minus 8°C or colder
- D. From Muscat grapes fortified with grape spirit during fermentation

7. A wine professional encounters a bottle labeled "Qualitätswein Pfalz." Under German wine law, what distinguishes this classification from Prädikatswein?

- A. Qualitätswein requires longer barrel aging than Prädikatswein
- B. Qualitätswein uses only botrytis-affected grapes
- C. Qualitätswein must come from a specific Grand Cru vineyard
- D. Qualitätswein permits chaptalization while Prädikatswein does not

8. A wine from Paso Robles on California's Central Coast is produced from Syrah, Grenache, and Mourvèdre. What climate characteristic defines this region?

- A. Cool maritime fog that blankets vineyards throughout the growing season
- B. Heavy summer rainfall requiring extensive drainage systems
- C. Extreme diurnal temperature variation with hot days and cool nights
- D. Alpine conditions at elevations above 2,000 meters

9. A candidate encounters a Portuguese wine labeled "Vinho Verde." What style does this wine typically represent?

- A. Light, crisp, high-acid white that may retain a slight spritz
- B. Full-bodied, oak-aged red with high tannin and dark fruit
- C. Intensely sweet botrytis-affected dessert wine
- D. Fortified wine produced using the estufagem heating method

10. A wine student encounters the term "délestage" in the context of red winemaking. Which cap management technique does this describe?

- A. Pumping juice from the tank bottom over the floating cap

- B. Draining all juice from the tank, letting the cap settle, then returning the juice
- C. Using a mechanical plunger to push the cap into the juice
- D. Spraying cold water on the cap surface to control temperature

11. A producer in the Douro Valley makes a wine labeled "Colheita 2010" Tawny Port. How does this differ from a "10 Year Tawny"?

- A. Colheita uses different grape varieties than aged Tawny
- B. Both terms describe identical wines with interchangeable labeling
- C. Colheita is a ruby-style Port while 10 Year is oxidatively aged
- D. Colheita is a single-vintage Tawny while 10 Year is a multi-vintage blend

12. A winemaker in Burgundy decides to block malolactic fermentation on her Chablis to preserve crisp acidity. Which acid will remain at higher levels as a result?

- A. Malic acid
- B. Lactic acid
- C. Acetic acid
- D. Succinic acid

13. A guest at a restaurant asks the sommelier to recommend a wine from Provence. The guest wants a pale, dry rosé. Which production method creates the characteristic pale color of Provence rosé?

- A. Blending red and white wine in equal proportions
- B. Extended maceration on red grape skins for 48 hours
- C. Direct press method with minimal skin contact
- D. Carbonic maceration of whole Syrah clusters

14. A candidate encounters a wine from Ribera del Duero that is darker, more concentrated, and more structured than typical Rioja. Both regions use Tempranillo. What geographic factor explains Ribera del Duero's more intense character?

- A. Ribera del Duero is a coastal region with heavy maritime influence
- B. Higher altitude (700 to 1,000 meters) produces greater diurnal variation and more concentrated fruit
- C. Ribera del Duero receives twice the rainfall of Rioja
- D. The region's tropical climate accelerates sugar accumulation

15. A wine professional encounters a New Zealand wine from Central Otago. This is the world's southernmost commercial wine region. Which grape variety has made it famous?

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

16. A sommelier encounters a guest who has ordered a rich braised short rib dish. Which wine pairing principle makes a tannic Cabernet Sauvignon a successful partner?

- A. Protein and fat in the meat soften the perception of tannin
- B. The wine's residual sugar complements the sweetness of the glaze
- C. High alcohol in the wine overpowers the dish's flavors
- D. Carbon dioxide in the wine cleanses the palate between bites

17. A candidate encounters a wine from Lombardy produced by the traditional method from Chardonnay and Pinot Nero. What is this Italian sparkling wine?

- A. Prosecco DOC

- B. Asti Spumante DOCG
- C. Franciacorta DOCG
- D. Lambrusco DOC

18. A wine from the Hunter Valley in New South Wales is a white wine harvested early at low sugar, fermented in stainless steel, and bottled at approximately 10.5 percent alcohol. After 15 years it shows toast, honey, and lanolin. Which variety is this?

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

19. A candidate encounters a Spanish wine classified as "Vino de Pago." Where does this sit in Spain's classification hierarchy?

- A. Below Vino de la Tierra as the most basic category
- B. Equal to the DO designation with no special distinction
- C. Below Crianza as an aging classification for young wines
- D. At the highest tier, reserved for single estates of exceptional quality

20. A winemaker in Oregon produces a Pinot Gris that falls stylistically between Italian Pinot Grigio and Alsatian Pinot Gris. Under Oregon law, what minimum varietal percentage must this wine contain?

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

21. A viticulturist encounters powdery mildew in her vineyard. Unlike downy mildew, this fungal disease thrives under which conditions?

- A. Cool, persistently wet conditions with heavy rainfall
- B. Freezing winter temperatures below minus 10°C
- C. Heavy clay soils that retain excessive groundwater
- D. Warm, dry conditions with moderate humidity

22. A wine professional encounters a Greek wine from the Mantinia region made from a pink-skinned grape. The wine is white, delicate, and floral. Which variety is this?

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

23. A candidate encounters a Champagne label reading "Brut Nature." What does this designation indicate about the wine's sugar content?

- A. 12 to 17 grams per liter of residual sugar
- B. 32 to 50 grams per liter of residual sugar
- C. 0 to 3 grams per liter with no dosage added
- D. 17 to 32 grams per liter of residual sugar

24. A wine from Barolo DOCG is labeled "Riserva." What is the minimum total aging requirement from November 1 of the harvest year?

- A. 62 months

- B. 38 months
- C. 50 months
- D. 26 months

25. A sommelier encounters a guest who wants to pair wine with spicy Thai green curry. Based on pairing principles, which wine style is most appropriate?

- A. Tannic young Barolo with firm structure
- B. Full-bodied Barossa Valley Shiraz at 15 percent alcohol
- C. Dry, unoaked Chablis with high acidity and mineral character
- D. Off-dry Riesling Spätlese with moderate alcohol and balancing sweetness

26. A candidate encounters a Chilean wine classification designation of "Costa." Under the 2011 system, what does this indicate?

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

27. A wine professional encounters a South American wine from Uruguay. The country's signature grape variety originated in southwestern France. Which variety is this?

- A. Malbec
- B. Tannat
- C. Carménère
- D. Cabernet Franc

28. A candidate encounters a bottle of Champagne labeled "RM." What type of producer does this identify?

- A. A grower who farms their own grapes and produces their own Champagne
- B. A large négociant house purchasing grapes from multiple growers
- C. A cooperative blending wines from its member growers
- D. A brand owner with no vineyards contracting production externally

29. A wine from the Northern Rhône appellation of Condrieu displays aromas of apricot, peach blossom, and honeysuckle with full body. Which variety produces this wine?

- A. Marsanne
- B. Roussanne
- C. Grenache Blanc
- D. Viognier

30. A winemaker in Mendoza observes that her vineyards at 1,400 meters consistently produce deeper-colored wines with thicker skins than her vines at 700 meters. Which altitude-related factor most directly causes this difference?

- A. Lower oxygen levels slow yeast metabolism during fermentation
- B. Higher atmospheric pressure compresses berry cells during ripening
- C. Increased ultraviolet radiation stimulates anthocyanin and tannin production in grape skins
- D. Greater soil fertility at altitude produces vines with more vigorous growth

31. A candidate encounters a wine from the Veneto labeled "Recioto della Valpolicella DOCG." How does this wine differ from Amarone produced in the same zone?

- A. Recioto uses completely different grape varieties than Amarone

- B. Recioto is sweet because fermentation stops before all sugar is consumed
- C. Recioto is a dry white wine while Amarone is a sweet red
- D. Recioto skips the appassimento drying step that defines Amarone

32. A wine professional encounters a wine from the Nahe region of Germany. What unique geological feature produces the unusually diverse range of Riesling styles from this single region?

- A. Exceptional soil diversity — slate, volcanic rock, sandstone, and clay within a small area
- B. A single uniform soil of deep alluvial clay throughout
- C. Exclusively volcanic soils from one ancient eruption
- D. Consistent granite bedrock with no geological variation

33. A candidate encounters a wine from Campania labeled "Greco di Tufo DOCG." What type of wine is this?

- A. A sparkling red wine produced by carbonic maceration
- B. A sweet fortified wine from sun-dried Aglianico grapes
- C. A powerful tannic red aged for 48 months in oak
- D. A mineral, structured white wine from the Greco grape

34. A viticulturist selects a vine training system for a hot, dry, windy Mediterranean climate. She wants free-standing bush vines with no trellis. Which system fits?

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

35. A wine professional encounters a wine from the Adelaide Hills in South Australia. This cool-climate region produces refined wines from which grape varieties?

- A. Shiraz and Grenache in a powerful, warm-climate style
- B. Sauvignon Blanc, Chardonnay, and Pinot Noir
- C. Monastrell and Carignan from old bush vines
- D. Muscat and Pedro Ximénez for fortified sweet wines

36. A winemaker in Bordeaux's Saint-Émilion produces a wine where Cabernet Franc dominates over Merlot. Which famous estate exemplifies this Cabernet Franc-dominant approach?

- A. Château Cheval Blanc
- B. Château Pétrus
- C. Château Lafite Rothschild
- D. Château Margaux

37. A candidate encounters a wine from Tokaji, Hungary, labeled "Eszencia." What makes this wine extraordinarily rare and concentrated?

- A. It is produced from grapes frozen at minus 15°C on ancient vines
- B. It is fortified with Hungarian grape spirit to 22 percent alcohol
- C. It undergoes the solera aging system for a minimum of 40 years
- D. It is made from free-run juice of aszú berries with sugar exceeding 450 grams per liter

38. A sommelier encounters a wine from the Côte de Beaune village of Meursault. Based on the appellation alone, which grape variety was used?

- A. Pinot Noir

- B. Gamay
- C. Chardonnay
- D. Aligoté

39. A wine labeled "Cava de Paraje Calificado" represents Spanish Cava's highest quality tier. What is the minimum lees aging requirement?

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

40. A candidate encounters a German wine labeled "Mosel Riesling Eiswein." At what minimum temperature must the grapes have frozen naturally on the vine?

- A. Minus 3°C
- B. Minus 12°C
- C. Minus 15°C
- D. Minus 7°C

41. A wine professional studying Australian labeling learns that if a grape variety appears on the label, a specific minimum percentage of that variety must be in the wine. What is this percentage?

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

42. A winemaker uses the pump-over technique during red wine fermentation. What does this cap management method involve?

- A. Pumping juice from the tank bottom over the top of the floating cap of skins
- B. Physically pushing the cap down into the fermenting juice
- C. Draining all juice, letting the cap settle, then returning the juice
- D. Spraying the cap with chilled water to reduce fermentation temperature

43. A candidate encounters a wine from the Wachau labeled "Federspiel." What alcohol range defines this middle tier of the Wachau classification?

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

44. A wine from Chianti Classico DOCG displays the black rooster (Gallo Nero) symbol. What does this symbol indicate?

- A. The wine was produced using exclusively organic farming methods
- B. The wine comes from the historic Chianti Classico zone under its independent DOCG regulations
- C. The wine has been aged for the Gran Selezione minimum of 30 months
- D. The wine was approved by a national tasting panel for export quality

45. A wine professional encounters a Bordeaux wine from the 1855 Classification. Only one estate from outside the Médoc was included as a First Growth. Which estate and appellation is this?

- A. Château Haut-Brion from Graves (now Pessac-Léognan)

- B. Château Pétrus from Pomerol
- C. Château d'Yquem from Sauternes
- D. Château Cheval Blanc from Saint-Émilion

46. A candidate encounters a wine from Bairrada DOC in Portugal made from the Baga grape. Which structural trait most distinguishes this variety?

- A. Very low acidity with soft, approachable tannins
- B. Light body with pale color similar to Gamay
- C. Extremely high residual sugar with a sweet finish
- D. Powerfully high tannin combined with high acidity

47. A sommelier is asked to identify the three traditional grape varieties used in Cava production. Which set is correct?

- A. Chardonnay, Pinot Noir, and Pinot Meunier
- B. Glera, Pinot Bianco, and Pinot Grigio
- C. Macabeo, Xarel·lo, and Parellada
- D. Albariño, Verdejo, and Garnacha Blanca

48. A wine professional encounters an Italian wine from Sicily labeled "Cerasuolo di Vittoria DOCG." What is significant about this designation?

- A. It is the most widely produced wine on the island by volume
- B. It is Sicily's only DOCG, blending Nero d'Avola and Frappato
- C. It is a white wine produced exclusively from Carricante
- D. It is a fortified wine aged in the solera system for 10 years

49. A wine student learns that a specific compound in wine causes the drying, puckering sensation on the gums, tongue, and inner cheeks. What is this compound, and what type of sensation does it produce?

- A. Tannin — producing astringency, a tactile sensation detected by the trigeminal nerve
- B. Tartaric acid — producing sweetness on the tip of the tongue
- C. Glycerol — producing bitterness across the back of the palate
- D. Ethanol — producing a sour, mouth-watering salivation response

50. A candidate encounters a wine from Franken in Germany bottled in a distinctive flask-shaped bottle called a Bocksbeutel. Which grape variety is the signature of this region?

- A. Riesling
- B. Müller-Thurgau
- C. Grüner Veltliner
- D. Silvaner

51. A wine from the Colchagua Valley in Chile was misidentified as Merlot until 1994 DNA analysis. What is this grape variety?

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

52. A wine professional encounters a wine from Piedmont labeled "Gavi DOCG." Which grape variety produces this crisp, dry white wine?

- A. Arneis

- B. Cortese
- C. Moscato Bianco
- D. Nebbiolo

53. A candidate studying responsible service is asked how many grams of pure ethanol one U.S. standard drink contains. What is the correct answer?

- A. 14 grams
- B. 10 grams
- C. 21 grams
- D. 18 grams

54. A winemaker in Champagne disgorgement and adds a mixture of wine and sugar to adjust the final sweetness. The wine will be labeled "Demi-Sec." How many grams per liter of sugar does this designation indicate?

- A. 0 to 3 grams per liter
- B. 0 to 12 grams per liter
- C. 12 to 17 grams per liter
- D. 32 to 50 grams per liter

55. A candidate encounters a wine from the Rueda DO in central Spain. Which white grape variety dominates this appellation?

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

56. A wine professional encounters a bottle from the Côtes du Rhône-Villages appellation. This wine is most likely produced in which section of the Rhône Valley?

- A. The Northern Rhône around Hermitage and Côte-Rôtie
- B. The Southern Rhône where Grenache-based blends dominate
- C. Both sections contribute equally to all production
- D. Neither — it is produced outside the Rhône Valley entirely

57. A producer in Canada's Okanagan Valley grows Merlot and Cabernet Sauvignon in the warm southern end near Oliver and Osoyoos. What geographic feature moderates this valley's extreme continental climate?

- A. Okanagan Lake buffering temperature extremes through thermal mass
- B. The Pacific Ocean providing direct maritime cooling winds
- C. Dense forest canopy shielding vines from winter frost damage
- D. Underground geothermal springs warming the root zone soil

58. A candidate encounters a wine from the Barossa Valley produced from vines planted in the 1850s. Why did these vines survive the phylloxera epidemic that devastated most of the world's vineyards?

- A. The vines were grafted onto resistant American rootstocks
- B. Regular application of copper-based fungicides killed the insects
- C. The Barossa Valley's volcanic soils are naturally toxic to phylloxera
- D. Deep sandy soils in parts of South Australia prevented phylloxera from reaching roots

59. A wine labeled "Rosso di Montalcino DOC" is produced in the same commune as Brunello di Montalcino. Both are 100 percent Sangiovese. What is the key difference?

- A. Rosso uses a different clone of Sangiovese than Brunello

- B. Rosso comes from a separate geographic zone outside Montalcino
- C. Rosso has shorter aging requirements and is released earlier at a lower price
- D. Rosso undergoes the appassimento grape-drying technique

60. A wine professional encounters a wine from Virginia. Which white grape variety has become the state's signature?

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

61. A candidate encounters a red wine from Naoussa in northern Greece with high acidity, firm tannins, and aromas of tomato and dried herbs. Which variety is this?

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

62. A wine from the Brunello di Montalcino DOCG must age for a minimum of 50 months total including at least 24 months in oak. What is the minimum for Riserva?

- A. 38 months
- B. 50 months
- C. 26 months
- D. 62 months

63. A producer in the Anderson Valley of Mendocino County, California, has attracted investment from Champagne houses. Why is this region suited to sparkling wine production?

- A. Cool, fog-influenced climate producing grapes with high acidity and moderate sugar
- B. Hot, dry conditions producing extremely ripe grapes with high sugar
- C. High altitude above 2,000 meters creating Alpine growing conditions
- D. Volcanic soils identical to those found in the Champagne region

64. A wine professional encounters a Spanish wine labeled "Reserva" from Rioja. What minimum total aging is required?

- A. 24 months total with 6 months in oak
- B. 60 months total with 18 months in oak
- C. 36 months total with 12 months in oak
- D. 12 months with no oak requirement

65. A candidate encounters an Austrian wine from the Neusiedlersee region. The shallow lake creates humidity ideal for noble rot development. What historic sweet wine category from the town of Rust falls between BA and TBA?

- A. Steinfeder
- B. Ausbruch
- C. Federspiel
- D. Smaragd

66. A winemaker in Alsace produces a wine from one of the region's four noble varieties. The wine displays aromas of lychee, rose petal, and ginger with full body and low acidity. Which variety is this?

- A. Gewürztraminer

- B. Riesling
- C. Pinot Gris
- D. Muscat

67. A candidate encounters a Portuguese wine from the Alentejo. One grape in the blend has red flesh as well as red skin. What type of grape is this?

- A. A hybrid cross between *Vitis vinifera* and American species
- B. A variety naturally resistant to all vineyard diseases
- C. A white grape used exclusively for Port production
- D. A teinturier variety — Alicante Bouschet

68. A wine professional encounters a bottle of Madeira labeled "Verdelho." Where does this fall on the Madeira sweetness scale?

- A. The sweetest style, richer than Malmsey
- B. The driest style, drier than Sercial
- C. Medium-dry, between Sercial and Bual
- D. Identical in sweetness to Sercial

69. A candidate encounters a New Zealand wine from Martinborough on the southern North Island. This area was New Zealand's first region to gain international acclaim for which variety?

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

70. A wine professional studying the Burgundy classification encounters a wine labeled "Gevrey-Chambertin Premier Cru Les Cazetiers." What level of the hierarchy does this represent?

- A. Grand Cru — the highest tier
- B. Premier Cru — the second-highest tier
- C. Village — labeled with only the commune name
- D. Regional — the broadest Bourgogne designation

71. A candidate encounters a Sardinian wine labeled "Vermentino di Gallura DOCG." What distinguishes this from standard Vermentino di Sardegna DOC?

- A. It is a sweet wine made from botrytis-affected grapes
- B. It is a sparkling wine produced by the Charmat method
- C. It is a red wine from a dark-skinned Vermentino mutation
- D. It comes from the Gallura sub-region with stricter DOCG standards

72. A sommelier encounters a guest who presents an expired driver's license for age verification. What is the correct response under responsible service standards?

- A. Accept the expired ID if the photo clearly matches the guest
- B. Make a photocopy and serve the guest after documentation
- C. Refuse the expired ID and request a valid, current form of government-issued identification
- D. Accept any document with a date of birth regardless of condition

73. A wine from the Finger Lakes in New York displays piercing acidity, lime character, and mineral notes. Which variety made this region America's most important for this grape outside the Pacific Northwest?

- A. Riesling

- B. Chardonnay
- C. Gewürztraminer
- D. Pinot Noir

74. A candidate encounters a wine from Washington State's Red Mountain AVA. This small, warm appellation is renowned for producing powerful wines from which variety?

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

75. A wine professional studying Italian wine encounters a DOCG from Umbria known for producing one of Italy's most tannic red wines from the Sagrantino grape. Which appellation is this?

- A. Taurasi DOCG
- B. Brunello di Montalcino DOCG
- C. Barolo DOCG
- D. Sagrantino di Montefalco DOCG

76. A winemaker in the Northern Rhône produces a wine from Hermitage. She includes a small percentage of Marsanne and Roussanne in the red blend. Which principal grape variety makes up the majority?

- A. Grenache
- B. Mourvèdre
- C. Syrah
- D. Cinsault

77. A candidate encounters a wine from South Africa sealed with the IAS certification mark. What does this seal verify beyond standard Wine of Origin claims?

- A. Compliance with environmental sustainability standards
- B. That the wine scored above 90 points on the national evaluation
- C. That the wine was produced using biodynamic methods exclusively
- D. That the wine has been aged for a minimum of five years

78. A wine labeled "Côte-Rôtie" from the Northern Rhône may legally contain up to what percentage of Viognier co-fermented with Syrah?

- A. 5 percent
- B. 20 percent
- C. 50 percent
- D. None — 100 percent Syrah is required

79. A candidate encounters a wine from the Texas High Plains AVA. What geographic advantage does high elevation provide in this hot region?

- A. Proximity to the Gulf of Mexico for constant maritime cooling
- B. Dense forest canopy that blocks all direct sunlight
- C. Underground aquifers that eliminate the need for irrigation
- D. Cool nighttime temperatures that preserve acidity and prevent overripening

80. A wine professional studying the impact of climate on varietal expression learns that cool-climate Chardonnay from Chablis and warm-climate Chardonnay from Napa Valley taste dramatically different. What explains this?

- A. They are different grape varieties despite sharing the same name

- B. Climate influences sugar accumulation, acid retention, and flavor development differently
- C. The difference is caused exclusively by different rootstocks
- D. Winemaking has no effect — only soil determines wine character

81. A candidate encounters a wine from the Côte de Nuits village of Chambolle-Musigny. Based on its location, this village is most celebrated for producing which style?

- A. Elegant, perfumed Pinot Noir known for finesse and floral aromatics
- B. Full-bodied Chardonnay with tropical fruit and prominent oak
- C. Sparkling wine produced by the traditional method
- D. Sweet botrytis-affected dessert wine from Riesling

82. A wine professional encounters a wine from the Emilia-Romagna region that is a lightly sparkling, dry, tangy, violet-scented red produced by the Charmat method. Which wine is this?

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

83. A candidate studying biodynamic viticulture encounters preparation 500. What is this preparation made from, and how is it applied?

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

84. A wine professional encounters an Argentine wine from Cafayate in the Salta province. Vineyards here reach 1,800 to 2,000 meters elevation. Which white grape variety produces the most aromatic expression at these extreme altitudes?

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

85. A candidate studying Champagne production encounters the term "dosage." At which stage of production is this added?

- A. Before secondary fermentation to provide sugar and yeast
- B. During riddling to help consolidate the sediment
- C. After disgorgement to adjust the final sweetness level
- D. During the initial base wine fermentation for flavor

86. A wine professional encounters a wine from the Côtes de Provence. Which grape varieties and production method define classic Provence rosé?

- A. Grenache, Cinsault, and Mourvèdre using the direct press method
- B. Pinot Noir using extended maceration for deep color
- C. Cabernet Sauvignon blended with white Chardonnay
- D. Muscat using the Charmat method for gentle effervescence

87. A candidate encounters a German wine labeled "Nahe Riesling Grosses Gewächs." What two attributes does the GG designation guarantee?

- A. The wine is sweet and from a village-level vineyard

- B. The wine is dry and from the VDP's highest-classified vineyard tier
- C. The wine is off-dry and from a Premier Cru equivalent site
- D. The wine is sparkling and from a regional designation

88. A wine labeled "Chianti Classico Gran Selezione" was introduced in 2014 as the top tier of the Chianti Classico hierarchy. What specific requirement distinguishes it from Riserva?

- A. Gran Selezione must include at least 30 percent Cabernet Sauvignon
- B. Gran Selezione may use purchased grapes from any Tuscan source
- C. Gran Selezione requires a minimum of 60 months aging in new oak
- D. Gran Selezione requires estate-grown grapes and a minimum of 30 months aging

89. A wine professional encounters an Italian wine from the Etna DOC produced from Nerello Mascalese on volcanic slopes. This wine is most frequently compared to which other wine for its elegance and terroir transparency?

- A. Barossa Valley Shiraz for power and concentration
- B. Napa Valley Cabernet for tannic structure and dark fruit
- C. Burgundy Pinot Noir for pale color, high acidity, and aromatic finesse
- D. Rioja Tempranillo for vanilla-oak character and soft tannins

90. A candidate encounters a Portuguese wine labeled "Dão DOC." Which white grape variety from this region produces complex, mineral, barrel-worthy wines gaining international acclaim?

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

91. A wine professional encounters a label reading "Estate Bottled" on a U.S. wine. Under TTB regulations, what does this term specifically require?

- A. At least 85 percent of grapes from the winery's own vineyards
- B. 100 percent of grapes from winery-owned or controlled vineyards within the stated AVA, crushed and bottled at the winery
- C. All grapes harvested by hand from a single vineyard block
- D. A minimum of 95 percent from the stated vintage year

92. A wine student encounters the term "macroclimate" in viticulture. What scale of climate does this term describe?

- A. The conditions immediately surrounding individual grape clusters
- B. The climate of a specific hillside or vineyard site
- C. The temperature inside the fermentation vessel during production
- D. The general climate of a broad wine region

93. A candidate encounters a Champagne wine labeled "Rosé de Saignée." How was the rosé color achieved in this wine?

- A. By blending still red wine into the white base wine before bottling
- B. By adding artificial color concentrate during the dosage stage
- C. By bleeding off pink-tinted juice after brief maceration with red grape skins
- D. By using exclusively white grapes with extended oak aging

94. A wine professional encounters a wine from the Swartland region of South Africa. Beyond Chenin Blanc, which red grape varieties are gaining recognition in this Mediterranean-climate zone?

- A. Syrah, Grenache, and Mourvèdre

- B. Pinot Noir and Gamay
- C. Cabernet Franc and Merlot exclusively
- D. Nebbiolo and Sangiovese

95. A candidate encounters a wine from the Clare Valley in South Australia sealed with a screw cap. Which variety is Clare Valley most famous for producing?

- A. Shiraz
- B. Riesling
- C. Cabernet Sauvignon
- D. Chardonnay

96. A wine professional encounters a bottle of Port labeled "Late Bottled Vintage (LBV)." How does LBV differ from Vintage Port in terms of aging and readiness?

- A. LBV requires 50 years of bottle aging before consumption
- B. LBV and Vintage Port are identical wines with interchangeable labels
- C. LBV is aged in wood for 10 to 15 years before bottling
- D. LBV is aged four to six years in wood and is typically ready to drink upon release

97. A candidate encounters a wine from Beaujolais. The label reads "Morgon" — one of the ten Cru Beaujolais villages. From which grape variety is this wine produced?

- A. Pinot Noir
- B. Syrah
- C. Gamay
- D. Grenache

98. A wine professional encounters a guest who has become visibly intoxicated — slurred speech, impaired coordination, and argumentative behavior. Under dram shop laws, what is the server's obligation?

- A. Refuse further alcohol service to prevent liability for harm
- B. Switch the guest to beer to reduce alcohol intake
- C. Serve one final drink then suggest the guest leave
- D. Continue serving but reduce the pour size

99. A candidate encounters a wine from Mendoza, Argentina. The wine is from the Uco Valley at 1,300 meters. What is Argentina's signature red grape?

- A. Tannat
- B. Malbec
- C. Bonarda
- D. Torrontés

100. A wine professional encounters a wine from the Pfalz region of Germany labeled "Grauburgunder Trocken." What internationally known variety is Grauburgunder, and what does "Trocken" indicate?

- A. Chardonnay in an off-dry style
- B. Riesling in a sweet late-harvest style
- C. Gewürztraminer in a sparkling format
- D. Pinot Gris in a dry style

# PRACTICE EXAM 9: ANSWER KEY AND EXPLANATIONS

---

1. B — Fino Sherry is produced by fortifying a dry Palomino Fino base wine to approximately 15 percent alcohol, at which level a protective layer of flor yeast develops on the wine's surface during barrel aging. This biological aging under flor produces Fino's characteristic pale color, bone-dry palate, and aromas of almond, bread dough, and sea salt. At 17 percent alcohol, flor cannot develop and the wine follows the oxidative Oloroso pathway.
2. D — Kimmeridgian limestone is the characteristic soil of Chablis — an ancient marine formation approximately 150 million years old, studded with fossilized oyster shells. This soil is credited with contributing the distinctive chalky, mineral character of Chablis Chardonnay. Terra rossa defines Coonawarra, blue Devonian slate defines the Mosel, and albariza defines Jerez.
3. A — A wine labeled only with the vineyard name "Clos de Vougeot" 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 on the label. Premier Cru wines would include both the village name and vineyard name.
4. C — Aged Tawny Port is filtered before bottling after its extended barrel aging and does not develop significant sediment in bottle. Unlike Vintage Port, which is bottled unfiltered after only two to three years in wood and requires decanting after decades of bottle aging, Tawny Port can be served directly from the bottle without decanting.
5. B — Cape Blend is the informal South African term for a Bordeaux-style red wine blend that includes Pinotage — South Africa's unique crossing of Pinot Noir and Cinsault. The inclusion of Pinotage gives the wine a distinctly South African identity, distinguishing it from standard Bordeaux blends.
6. A — Vinsanto is the traditional sweet wine of Santorini, produced from sun-dried Assyrtiko grapes that are concentrated before pressing and fermentation. The drying process intensifies sugars and flavors, producing an amber-colored wine with aromas of honey, dried fig, coffee, and caramel. It is distinct from Italian Vin Santo and Hungarian Tokaji.
7. D — Qualitätswein (QbA) permits chaptalization — the addition of sugar to the must to increase potential alcohol — while Prädikatswein strictly prohibits it. This is the defining regulatory distinction between the two tiers. All Prädikatswein must achieve its alcohol entirely from natural grape sugar.

8. C — Paso Robles is characterized by extreme diurnal temperature variation, with daytime highs that can exceed 38°C while nighttime lows drop to approximately 10°C. This dramatic swing produces wines with both ripe fruit concentration from warm days and firm natural acidity from cool nights. The region has gained prominence for Rhône-variety wines.
9. A — Vinho Verde ("green wine") from northern Portugal typically represents a light, crisp, high-acid white wine with low to moderate alcohol that may retain a slight natural spritz. The "green" refers to the wine's youthful, fresh character rather than its color. Alvarinho, Loureiro, and Trajadura are the primary white grape varieties.
10. B — Délestage (rack and return) involves draining all juice from the fermentation tank, allowing the cap of skins to collapse and settle, then pumping the juice back over the cap. This is the most aggressive extraction technique among the three main cap management methods. Pump-over circulates juice over the cap, and punch-down pushes the cap into the juice.
11. D — Colheita is a single-vintage Tawny Port aged for a minimum of seven years in barrel, displaying the character of a specific harvest year. A 10 Year Tawny is a multi-vintage blend crafted to taste like a wine of approximately 10 years of age. The key distinction is single vintage versus multi-vintage blend.
12. A — By blocking malolactic fermentation, the winemaker prevents the conversion of malic acid into lactic acid, so malic acid remains at higher levels in the finished wine. This preserves the crisp, tart, green-apple acidity that defines the unoaked Chablis style. MLF would soften this acidity and potentially add buttery character.
13. C — The direct press method involves pressing red-skinned grapes immediately or after minimal skin contact, producing the pale, delicate salmon-pink color characteristic of Provence rosé. This is the dominant method in Provence and creates the palest rosé styles. The saignée method involves longer maceration and produces deeper-colored rosés.
14. B — Ribera del Duero sits at 700 to 1,000 meters elevation on the high central plateau, creating greater diurnal temperature variation than Rioja. Hot days fully ripen Tempranillo (called Tinto Fino locally) while cold nights preserve acidity and concentrate flavors. This produces darker, more structured wines than the generally softer, more elegant Rioja style.
15. D — Pinot Noir has made Central Otago famous as New Zealand's most celebrated region for this variety. The continental climate — unusual for New Zealand — with extreme diurnal variation produces Pinot Noir that is typically more concentrated and darker-fruited than examples from Martinborough or Marlborough.
16. A — Protein and fat in the braised short ribs bind with tannin molecules, softening the perception of astringency on the palate and creating a harmonious pairing. Without this protein and fat to buffer the tannins, the wine would taste harsh and drying. This structural interaction is the foundation of the classic red meat/tannic red wine principle.

17. C — Franciacorta DOCG from Lombardy is produced using the traditional method from Chardonnay and Pinot Nero with secondary fermentation in bottle and extended lees aging. It is widely considered Italy's finest sparkling wine, rivaling Champagne in quality and complexity. Prosecco uses the Charmat method with Glera.
18. B — Sémillon is the Hunter Valley's signature white grape, harvested early at low sugar, fermented in stainless steel, and bottled young at approximately 10 to 11 percent alcohol. Despite never touching oak, it transforms over 10 to 20 years into one of Australia's most distinctive wines with complex toast, honey, lanolin, and beeswax character.
19. D — Vino de Pago sits at the highest tier of Spain's wine classification, reserved for single-estate wines from individually recognized vineyards of exceptional quality. Only a small number of estates have received this designation. It ranks above DOCa, DO, and Vino de la Tierra.
20. A — Oregon state law requires a minimum of 90 percent of the named grape variety for most varietal designations, including Pinot Gris. This exceeds the federal TTB standard of 75 percent and reflects Oregon's commitment to varietal authenticity. Cabernet Sauvignon is the notable exception, following the federal standard.
21. D — Powdery mildew (*oidium*, caused by *Erysiphe necator*) thrives in warm, dry conditions with moderate humidity and does not require leaf wetness for infection. This distinguishes it from downy mildew, which requires warm, humid conditions with leaf wetness. Sulfur-based sprays are the traditional control method for powdery mildew.
22. B — Moschofilero is the aromatic, pink-skinned grape from the high-altitude Mantinia region in the Peloponnese. Despite its pink skin, it is vinified as a white wine, producing delicate, floral, citrus-driven wines with moderate alcohol. Xinomavro is a red grape from Naoussa, and Assyrtiko is white from Santorini.
23. C — Brut Nature (also called Zero Dosage) is the driest Champagne designation, containing 0 to 3 grams per liter of residual sugar with no dosage added after disgorgement. This is drier than Extra Brut (0 to 6 g/L) and standard Brut (0 to 12 g/L). It represents the purest expression of the base wine.
24. A — Barolo DOCG Riserva requires a minimum of 62 months of total aging from November 1 of the harvest year, including at least 18 months in wood. Standard Barolo requires 38 months. These are among the longest mandatory aging periods for any wine in the world.
25. D — Off-dry Riesling Spätlese is ideal for spicy Thai cuisine because its residual sweetness directly counteracts capsaicin heat while its high acidity cuts through rich coconut-based sauces. Tannic reds and high-alcohol wines both amplify the perception of spice, making the meal less enjoyable.
26. C — Under Chile's 2011 east-west classification system, "Costa" designates wines from coastal zones cooled by Pacific Ocean influence — fog, marine breezes, and the cold Humboldt Current.

"Entre Cordilleras" covers the central valley, and "Andes" designates the high-altitude foothill vineyards.

27. B — Tannat is Uruguay's signature red grape, originating in southwestern France's Madiran appellation. It produces deeply colored, full-bodied wines with firm tannins and dark fruit character. Modern techniques such as micro-oxygenation have helped soften the variety's naturally aggressive tannins.
28. A — The initials "RM" (Récoltant-Manipulant) identify a grower who farms their own vineyards and produces their own Champagne from their own grapes. This distinguishes them from NM (Négociant-Manipulant), which designates houses that purchase grapes from growers.
29. D — Viognier is the grape of Condrieu, producing full-bodied, aromatic white wines with characteristic apricot, peach blossom, and honeysuckle aromas. Condrieu is Viognier's benchmark appellation in the Northern Rhône. Viognier is also the only white grape permitted for co-fermentation with Syrah in Côte-Rôtie.
30. C — Increased ultraviolet radiation at higher altitudes stimulates the production of anthocyanins and tannins in grape skins as a natural defense mechanism. This thickens the skins and concentrates phenolic compounds, producing deeper-colored wines with firmer tannic structure than identical vines at lower elevations.
31. B — Recioto della Valpolicella is sweet because fermentation is stopped before all sugar is consumed, preserving residual sweetness. Amarone, by contrast, is fermented to dryness or near-dryness. Both use the same grape varieties and the same appassimento drying technique — the difference is entirely whether fermentation completes.
32. A — The Nahe's exceptional geological diversity — including slate, volcanic rock, sandstone, clay, and quartzite within a relatively small area — produces an unusually wide range of Riesling styles from neighboring vineyards. This variation gives the Nahe a stylistic breadth unmatched by more geologically uniform regions.
33. D — Greco di Tufo DOCG produces a mineral, structured white wine from the Greco grape variety in Campania. It is one of southern Italy's finest white wine appellations alongside Fiano di Avellino DOCG. Taurasi DOCG is Campania's prestigious red from Aglianico.
34. C — Gobelet (bush vine) is the training system using free-standing vines without trellising wires, ideal for hot, dry, windy Mediterranean climates. The low-profile bush shape reduces wind damage and provides natural self-shading. It is used in Châteauneuf-du-Pape, southern Spain, parts of Australia, and South Africa.
35. B — Adelaide Hills is a cool-climate region at 400 to 700 meters elevation producing elegant Sauvignon Blanc, Chardonnay, and Pinot Noir. This refined style provides a direct contrast to the warm, powerful wines of the neighboring Barossa Valley and McLaren Vale.

36. A — Château Cheval Blanc is the most famous Cabernet Franc-dominant estate in Bordeaux's Saint-Émilion, with the variety typically constituting over 50 percent of the blend. Château Pétrus in Pomerol is Merlot-dominant, and Lafite Rothschild and Margaux are Left Bank Cabernet Sauvignon estates.
37. D — Tokaji Eszencia is made from the free-run juice that drains naturally under the weight of collected aszú berries without any pressing. This liquid has residual sugar exceeding 450 grams per liter and may ferment for years to reach only 2 to 4 percent alcohol. It is served by the spoonful and has aging potential measured in centuries.
38. C — Meursault is a village appellation in the Côte de Beaune renowned for producing white Burgundy from Chardonnay. The village's south-facing limestone slopes produce rich, full-bodied wines with butter, hazelnut, and citrus character. Gevrey-Chambertin, Nuits-Saint-Georges, and Vosne-Romanée are Côte de Nuits red wine villages.
39. B — Cava de Paraje Calificado requires a minimum of 36 months of lees aging, representing the highest quality tier of the Cava classification. Standard Cava requires 9 months, Reserva requires 15 months, and Gran Reserva requires 30 months.
40. D — German Eiswein regulations require grapes to freeze naturally on the vine at a minimum of approximately minus 7°C. The frozen grapes are harvested and pressed while still frozen, concentrating sugars and acids as the water crystallizes. Canadian Icewine requires the slightly stricter minus 8°C threshold.
41. C — Under Australian labeling regulations, if a grape variety appears on the label, a minimum of 85 percent of the wine must be made from that variety. The same 85 percent threshold applies to geographic indication and vintage claims. Australia's Label Integrity Program verifies accuracy.
42. A — Pump-over (remontage) involves pumping juice from the bottom of the fermentation tank and spraying it over the top of the floating cap of grape skins. This maintains contact between juice and skins for color and tannin extraction. Punch-down pushes the cap into the juice, and délestage drains and returns all juice.
43. D — Federspiel is the middle tier of the Wachau classification, with alcohol between 11.5 and 12.5 percent. Steinfeder is the lightest tier with maximum 11.5 percent, and Smaragd is the most powerful with minimum 12.5 percent. The name comes from a falconry term.
44. B — The black rooster (Gallo Nero) symbol indicates that the wine comes from the historic Chianti Classico zone and meets its independent DOCG regulations. Chianti Classico has been a separate DOCG from the broader Chianti since 1996, with stricter production requirements including a minimum of 80 percent Sangiovese.
45. A — Château Haut-Brion from Graves (now Pessac-Léognan) is the sole First Growth estate from outside the Médoc in the 1855 Classification. Its inclusion reflected the wine's extraordinary

reputation and market price. The other four First Growths — Lafite Rothschild, Latour, Margaux, and Mouton Rothschild — are all in the Médoc.

46. D — Baga's distinguishing trait is powerfully high tannin combined with high natural acidity, requiring significant aging to soften. This combination has earned it comparisons to Nebbiolo. Bairrada DOC is also an important producer of traditional method sparkling wine.
47. C — The three traditional Cava varieties are Macabeo (providing freshness and floral aromatics), Xarel·lo (contributing body, earthiness, and aging potential), and Parellada (adding finesse and citrus character). Chardonnay and Pinot Noir are also now permitted but are not the traditional varieties.
48. B — Cerasuolo di Vittoria is Sicily's only DOCG designation, producing a distinctive medium-bodied red from a blend of Nero d'Avola and Frappato. The name derives from "cerasa" (cherry), reflecting the wine's characteristic cherry-fruited character.
49. A — Tannin is the compound that causes the drying, puckering sensation (astringency) by binding with salivary proteins in the mouth. Astringency is a tactile sensation detected by the trigeminal nerve, not a taste. Protein and fat in food soften tannin perception, which is why tannic wines pair well with meat.
50. D — Silvaner is the signature grape of Franken (Franconia), producing dry, earthy wines traditionally bottled in the distinctive flask-shaped Bocksbeutel. While Müller-Thurgau may have greater total plantings, Silvaner is considered the region's quality variety and produces its most distinctive wines.
51. C — Carménère was misidentified as Merlot in Chilean vineyards until DNA analysis in 1994 revealed its true identity as a distinct Bordeaux variety. It produces wines with characteristic dark chocolate, coffee, green pepper, and smoky-herbal qualities. It has since become Chile's signature red grape.
52. B — Gavi DOCG (also called Cortese di Gavi) is produced from the Cortese grape in southeastern Piedmont. It produces crisp, dry white wines with citrus, mineral, and almond character. Arneis is the grape of Roero, and Moscato Bianco produces Moscato d'Asti.
53. A — One U.S. standard drink contains approximately 14 grams of pure ethanol, equivalent to 150 milliliters of wine at 12 percent alcohol, 355 milliliters of beer at 5 percent, or 44 milliliters of spirits at 40 percent. This definition is essential for responsible beverage service calculations.
54. D — Demi-Sec Champagne contains 32 to 50 grams per liter of residual sugar, making it one of the sweetest commonly available styles. Despite the name meaning "half-dry," Demi-Sec is perceptibly sweet and is traditionally paired with desserts. Only Doux (50+ g/L) is sweeter.

55. C — Verdejo is the dominant white grape of Rueda DO in central Spain, producing fresh, aromatic wines with herbaceous, citrus, and stone fruit character. Rueda has become one of Spain's most commercially successful white wine appellations. Albariño is associated with Rías Baixas.
56. B — Côtes du Rhône-Villages is a Southern Rhône designation where Grenache-based blends dominate production. While the broader Côtes du Rhône appellation technically covers both northern and southern zones, the Villages tier is firmly Southern Rhône in character and geography.
57. A — Okanagan Lake moderates the valley's extreme continental climate by absorbing heat during summer and releasing it during winter. This thermal buffering protects lakeside vineyards from devastating freeze damage and extends the growing season for successful grape growing.
58. D — Deep sandy soils in parts of South Australia prevented phylloxera from reaching vine roots because the loose, shifting sand collapses around the insect and prevents tunneling. This is why some of the world's oldest vines survive ungrafted in the Barossa Valley.
59. C — Rosso di Montalcino has shorter aging requirements than Brunello and is released earlier at a lower price point, making it the more accessible counterpart. Both are 100 percent Sangiovese from the same commune. Rosso serves as an everyday wine while Brunello requires extended aging.
60. A — Viognier has established itself as Virginia's signature white grape, producing rich wines with peach, apricot, and floral character. The variety has adapted well to the state's humid continental climate and represents Virginia's most distinctive contribution to American wine.
61. B — Xinomavro is the most important indigenous red variety of northern Greece, produced primarily in Naoussa and Amyndeon. The name means "acid black," reflecting its naturally high acidity and deep color. Its firm tannins and aging capacity draw frequent comparisons to Nebbiolo.
62. D — Brunello di Montalcino DOCG Riserva requires a minimum of 62 months of total aging, including at least 24 months in oak. Standard Brunello requires 50 months. Both are produced exclusively from Sangiovese and represent some of Italy's longest mandatory aging periods.
63. A — Anderson Valley's cool, fog-influenced climate produces grapes with the high acidity and moderate sugar ideal for sparkling wine base production. Several Champagne houses have established California operations here, attracted by conditions that mirror Champagne's cool climate requirements.
64. C — Spanish Reserva requires a minimum of 36 months total aging with at least 12 months in oak for red wines. It ranks between Crianza (24 months total, 6 months oak) and Gran Reserva (60 months total, 18 months oak) in the aging hierarchy.
65. B — Ausbruch is the historic Austrian sweet wine category from the Neusiedlersee region, specifically associated with the town of Rust. It falls between Beerenauslese and Trockenbeerenauslese in richness and is produced from botrytis-affected grapes.

66. A — Gewürztraminer is the variety displaying lychee, rose petal, and ginger with full body and low acidity. The word "Gewürz" means "spiced" in German. It is one of Alsace's four noble varieties alongside Riesling, Pinot Gris, and Muscat.
67. D — Alicante Bouschet is a teinturier variety with red-colored flesh in addition to red skin. Unlike most red grapes with clear flesh, this characteristic provides exceptionally deep color. It is widely planted in Portugal's Alentejo as a valuable blending component.
68. C — Verdelho is medium-dry on the Madeira sweetness spectrum, falling between the driest style (Sercial) and the medium-sweet style (Bual). The complete progression from driest to sweetest is Sercial, Verdelho, Bual, and Malmsey.
69. A — Martinborough in the Wairarapa region was New Zealand's first region to achieve international acclaim for Pinot Noir. Its cool, dry mesoclimate produces wines in a Burgundian style — medium-bodied, earthy, and elegant.
70. B — A wine labeled "Gevrey-Chambertin Premier Cru Les Cazetiers" displays both the village name and vineyard name, indicating the Premier Cru level — the second-highest tier. Grand Cru wines carry only the vineyard name without the village.
71. D — Vermentino di Gallura DOCG comes from the specific Gallura sub-region of northeastern Sardinia with stricter production standards than the broader Vermentino di Sardegna DOC. DOCG wines must also pass an official tasting panel review.
72. C — Expired identification should be refused under responsible service standards. The server should request a valid, current form of government-issued ID such as a driver's license, passport, or military ID. Serving based on expired identification exposes both server and establishment to legal liability.
73. A — Riesling has established the Finger Lakes as America's most important region for this variety outside the Pacific Northwest. The deep, glacially carved lakes moderate the extreme continental climate, producing Rieslings with piercing acidity, lime character, and mineral notes.
74. B — Red Mountain AVA is one of Washington State's warmest sites, renowned for producing powerful, tannic Cabernet Sauvignon with intense dark fruit character. The combination of heat, south-facing slopes, and well-drained soils creates ideal conditions for this late-ripening variety.
75. D — Sagrantino di Montefalco DOCG from Umbria produces one of Italy's most tannic red wines. The Sagrantino grape's extraordinary phenolic content creates intense astringency requiring significant aging. It is traditionally produced in both dry (secco) and sweet passito styles.
76. C — Syrah is the principal red grape of Hermitage and all Northern Rhône red wine appellations. Small amounts of Marsanne and Roussanne may be included in the Hermitage red blend. The Southern Rhône, by contrast, is dominated by Grenache-based blends.

77. A — South Africa's IAS (Integrity and Sustainability) seal verifies compliance with environmental sustainability standards beyond the standard Wine of Origin verification of geographic origin, grape variety, and vintage accuracy. This makes South Africa a pioneer in integrating sustainability into official labeling.
78. B — Côte-Rôtie permits up to 20 percent Viognier co-fermented with Syrah, though most producers use far less. This small white grape addition stabilizes color through co-pigmentation and adds aromatic lift of floral and apricot notes to the red wine.
79. D — High elevation on the Texas High Plains (900 to 1,200 meters) provides cool nighttime temperatures that preserve acidity and prevent overripening, counteracting the warm daytime conditions. This diurnal variation and low humidity create favorable growing conditions for warm-climate varieties.
80. B — Climate influences every aspect of grape development differently — warm climates accelerate sugar accumulation while reducing acid retention, and cool climates limit sugar while preserving acidity. These fundamental differences in ripening conditions explain why Chablis Chardonnay (cool, lean, mineral) tastes so different from Napa Chardonnay (warm, rich, tropical).
81. A — Chambolle-Musigny is celebrated for producing some of Burgundy's most elegant, perfumed Pinot Noir, known for exceptional finesse and floral aromatics rather than power. The village contains two Grand Cru vineyards — Musigny and Bonnes-Mares — and is considered one of the Côte de Nuits' most refined communes.
82. C — Lambrusco is the lightly sparkling, violet-scented, tangy red wine from Emilia-Romagna, produced by the Charmat method from various Lambrusco sub-varieties. High-quality dry versions have earned serious critical attention and pair classically with the region's rich cuisine.
83. B — Preparation 500 consists of cow manure fermented in a cow horn buried in the ground over winter, then unearthed, diluted in water, and applied to vineyard soil as a spray. It is intended to stimulate soil microbial activity and root development. Preparation 501 (crushed quartz) is applied to the canopy.
84. D — Torrontés produces its most aromatic, concentrated expression at the extreme altitudes of Salta and Cafayate (1,800 to 2,000 meters), where intense UV exposure concentrates aromatic compounds and cool nights preserve acidity. These are among the highest commercial vineyards in the world.
85. C — Dosage (liqueur d'expédition) is added after disgorgement to adjust the final sweetness level of the sparkling wine. The amount of sugar determines the classification from Brut Nature through Doux. The liqueur de tirage is the separate addition before secondary fermentation.
86. A — Classic Provence rosé is produced from Grenache, Cinsault, and Mourvèdre using the direct press method with minimal skin contact. This produces the pale, salmon-pink color that has become the global benchmark for premium rosé.

87. B — Grosses Gewächs (GG) guarantees two attributes: the wine is dry and from the VDP's highest-classified vineyard tier (Grosse Lage). GG wines must be produced from approved noble grape varieties and represent the pinnacle of German dry wine quality.
88. D — Chianti Classico Gran Selezione requires estate-grown grapes and a minimum of 30 months aging, distinguishing it from Riserva (which requires 24 months and may use purchased grapes). The estate-grown requirement ensures that Gran Selezione represents a specific property's best expression.
89. C — Etna Rosso DOC from Nerello Mascalese is most frequently compared to Burgundy Pinot Noir for its pale color, high acidity, aromatic finesse, and remarkable ability to express the specifics of its volcanic terroir with transparency.
90. A — Encruzado is the Dão's signature white grape, producing complex, mineral, barrel-worthy whites gaining international recognition. Its combination of citrus, stone fruit, and mineral character with textural complexity distinguishes it from other Portuguese white varieties.
91. B — Under TTB regulations, "Estate Bottled" requires 100 percent of grapes from vineyards owned or controlled by the winery within the stated AVA. The wine must be crushed, fermented, finished, aged, and bottled at the winery, which must also be within that AVA.
92. D — Macroclimate describes the general climate of a broad wine region — for example, the overall climate of Bordeaux or the Barossa Valley. Mesoclimate describes a specific vineyard site, and microclimate describes conditions immediately surrounding the vine canopy and clusters.
93. C — Rosé de Saignée is produced by bleeding off pink-tinted juice after brief maceration with red grape skins. The juice is then fermented separately to produce a rosé with deeper color and more body than the direct press method. Champagne permits both this method and the blending of red and white wine.
94. A — Beyond its Chenin Blanc focus, the Swartland has gained recognition for Syrah, Grenache, and Mourvèdre — Mediterranean varieties well-suited to the region's warm, dry climate. These Rhône-inspired reds complement the old-vine Chenin Blanc for which Swartland is most celebrated.
95. B — Riesling is Clare Valley's most famous variety, producing bone-dry wines with intense lime and grapefruit character and exceptional aging potential. Clare Valley producers pioneered the adoption of screw caps for premium Riesling to eliminate cork taint risk.
96. D — Late Bottled Vintage (LBV) Port is aged four to six years in wood before bottling and is typically ready to drink upon release. Vintage Port, by contrast, is bottled after only two to three years in wood and requires decades of bottle aging. LBV offers a more accessible, earlier-drinking alternative.

97. C — Gamay is the exclusive red grape of Beaujolais, including all ten Cru villages. Morgon is one of the most structured and age-worthy Crus, producing wines of far greater depth and complexity than Beaujolais Nouveau. The ten Crus demonstrate Gamay's capacity for serious wine.
98. A — Under dram shop laws, when a guest shows clear signs of intoxication, the server must refuse further alcohol service to prevent potential liability for alcohol-related harm. Switching to lower-alcohol options, reducing pour size, or offering one more drink are not acceptable alternatives.
99. B — Malbec is Argentina's signature red grape variety, particularly from the high-altitude vineyards of Mendoza's Uco Valley. It produces deeply colored, plush wines with aromas of black plum, violet, and dark chocolate. The high altitude provides concentration and freshness.
100. D — Grauburgunder is the German name for Pinot Gris, and "Trocken" means dry, indicating maximum residual sugar of approximately 9 grams per liter. The Pfalz is one of Germany's most important regions for Pinot varieties. Weissburgunder is Pinot Blanc, and Spätburgunder is Pinot Noir.