



**Wine Education
and Certification
Programs**

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**SOCIETY
of WINE
EDUCATORS**



**CERTIFIED
SPECIALIST
OF WINE**

ANSWER KEY
To Accompany the
**2015 CSW Study Guide
Work Book**

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CERTIFIED SPECIALIST OF WINE

ANSWER KEY



WINE COMPOSITION AND CHEMISTRY

CHAPTER ONE

CHAPTER 1: WINE COMPOSITION AND CHEMISTRY

Exercise 1 (Chapter 1): Wine Components: Matching

1. Tartaric Acid
2. Water
3. Legs
4. Citric Acid
5. Ethyl Alcohol
6. Glycerol
7. Malic Acid
8. Lactic Acid
9. Succinic Acid
10. Acetic Acid

Exercise 2 (Chapter 1): Wine Components: Fill in the Blank/Short Answer

1. Tartaric Acid, Malic Acid, and Citric Acid
2. Citric Acid
3. Tartaric Acid
4. Malolactic Fermentation
5. TA (Total Acidity)
6. The combined chemical strength of all acids present.
7. 2.9 (considering the normal range of wine pH ranges from 2.9 – 3.9)
8. 3.9 (considering the normal range of wine pH ranges from 2.9 – 3.9)
9. Glucose and Fructose
10. Dry

Exercise 3 (Chapter 1): Phenolic Compounds and Other Components: Matching

1. Flavonols
2. Vanillin
3. Resveratrol
4. Ethyl Acetate
5. Acetaldehyde
6. Anthocyanins
7. Tannins
8. Esters
9. Sediment
10. Sulfur
11. Aldehydes
12. Carbon Dioxide

Exercise 4 (Chapter 1): Phenolic Compounds and Other Components: True or False

1. False
2. True
3. True
4. True
5. False
6. True
7. True
8. False
9. False
10. True
11. False
12. False

Chapter 1 Checkpoint Quiz

1. C
2. B
3. D
4. C
5. A
6. C
7. B
8. A
9. D
10. C

WINE FAULTS

CHAPTER TWO

CHAPTER 2: WINE FAULTS

Exercise 1 (Chapter 2): Wine Faults: Matching

1. Bacteria
2. Yeast
3. Oxidation
4. Sulfur Compounds
5. Mold
6. Bacteria
7. Bacteria
8. Oxidation
9. Yeast
10. Bacteria

Chapter 2 Checkpoint Quiz

1. B
2. D
3. A
4. B
5. D
6. C
7. A
8. B

Exercise 2 (Chapter 2): Wine Faults and Off-Odors:

Fill in the Blank/Short Answer

1. 2,4,6 Trichloroanisole (TCA)
2. Musty, moldy, or dank basement
3. Butyric Acid
4. Geranium
5. Maderized
6. Ascensence
7. Sweaty, horsy, Band-Aid, or medicinal
8. Mercaptan (Ethyl Mercaptan)
9. Nail polish remover
10. Sulfur dioxide (SO₂)
11. Hydrogen Sulfide (H₂S)
12. Vinegar

GRAPE VARIETIES

CHAPTER THREE

CHAPTER 3: GRAPE VARIETIES

Exercise 1 (Chapter 3): Grapevine Species and Varieties: Matching

1. Seyval Blanc
2. Cabernet Sauvignon
3. Species
4. Hybrid
5. Cross
6. Variety
7. Autochthonous
8. International
9. Clone
10. Mutation
11. Clone
12. Hybrid

Exercise 2 (Chapter 3): White Grape Varieties: Matching

1. Torrontés
2. Viognier
3. Semillon
4. Chardonnay
5. Muscat
6. Trebbiano
7. Sauvignon Blanc
8. Riesling
9. Pinot Gris
10. Chenin Blanc
11. Albariño
12. Furmint
13. Sauvignon Blanc
14. Chenin Blanc

Exercise 3 (Chapter 3): Red Grape Varieties: True or False

1. False
2. True
3. False
4. True
5. True
6. True
7. False
8. True
9. False
10. True
11. False

12. True
13. False
14. True
15. True

Exercise 4 (Chapter 3): Grape Varieties: Fill in the Blank/Short Answer

1. Nebbiolo
2. Malbec
3. Chardonnay
4. Pinot Gris
5. Pinot Noir
6. Sangiovese
7. Tempranillo
8. Trebbiano
9. Gewurztraminer
10. Syrah
11. Muscat
12. Malbec
13. Riesling
14. Pinot Blanc
15. Chenin Blanc

Chapter 3 Checkpoint Quiz

1. C
2. A
3. D
4. B
5. D
6. C
7. A
8. C
9. B
10. A
11. D
12. B
13. C
14. D
15. A

VITICULTURE

CHAPTER FOUR

CHAPTER 4: VITICULTURE

Exercise 1 (Chapter 4): Growth Cycle of the Vine: Timeline

1. Winter Dormancy
2. Bud Break
3. Shoot & Leaf Growth
4. Photosynthesis Begins
5. Flowering
6. Berry Set
7. Veraison
8. Physiological Maturity
9. Harvest

Exercise 2 (Chapter 4): The Vine's Metabolic Processes: Fill in the Blank/Short Answer

1. Translocation
2. Photosynthesis
3. Transpiration
4. Respiration

Exercise 3 (Chapter 4): Vine Pests, Problems, and Diseases: Matching

1. Coulure
2. Phylloxera
3. Botrytis Cinerea
4. Oidium
5. Millerandage
6. Peronospora
7. Pierce's Disease

Exercise 4 (Chapter 4): Terroir: Short Answer/Fill in the Blank

1. Climate refers to the historical, average weather of a certain place, or what is expected to happen in the long run. Weather is the actual meteorological conditions forecast in the short term, as well as what actually occurs.
2. Approximately 20-30 inches/51-76 cm.
3. Less fertile soils encourage the vine to produce less vegetation and fewer grapes, leading to well-ripened grape bunches rich in sugar and phenolics.
4. Clay (smallest), Silt, Sand, Rocks (largest).
5. A vineyard at higher elevations will be cooler, windier, and have less fog. The higher altitude vineyard will also have more intense sunlight and higher diurnal temperature swings.

6. Water tends to change temperature more slowly than soil, so vineyards situated close to large bodies of water experience less temperature fluctuations. Their diurnal temperature range is less, summers are not as hot, and winters are milder. The humidity can also provide for morning or evening fogs as well as greater cloud cover, rain, and dampness.

Exercise 5 (Chapter 4): Viticulture: True or False

1. True
2. False
3. False
4. False
5. True
6. True
7. False
8. True
9. False
10. False
11. True
12. False
13. False
14. True
15. False

Chapter 4 Checkpoint Quiz

1. D
2. C
3. B
4. D
5. C
6. A
7. C
8. A
9. B
10. B

FERMENTATION AND STILL WINE PRODUCTION

CHAPTER FIVE

CHAPTER 5: FERMENTATION AND STILL WINE PRODUCTION

Exercise 1 (Chapter 5): Fermentation and Still Wine Production: Timeline

1. Harvest
2. Sorting
3. Crushing
4. Pressing (note: crushing and pressing is often done simultaneously in white wine production)
5. Must Adjustments
6. Juice Setting
7. Inoculation
8. Fermentation
9. Sur Lie Aging
10. Clarification
11. Barrel Aging (or aging in other containers)
12. Blending
13. Cold Stabilization
14. Bottling

Exercise 2 (Chapter 5): Fermentation and Still Wine Production: Matching

1. Harvest
2. Sorting
3. Crushing/Destemming
4. Must Adjustments
5. Cold Soak
6. Inoculation
7. Fermentation
8. Cap Management (begins 1 – 2 days after fermentation begins, then proceeds simultaneously with fermentation)
9. Extended Maceration
10. Pressing
11. Clarification
12. Barrel Aging (or aging in other containers)
13. Blending
14. Bottling

Exercise 3 (Chapter 5): Fermentation and Still Wine Production: Matching

1. Barrique
2. Débourbage
3. Chaptalization
4. Sur Lie Aging
5. Bâtonnage
6. Must
7. Diacetyl
8. Carbonic Maceration
9. Free Run
10. Pomace
11. Racking
12. Fining

Exercise 4 (Chapter 5): Red, White or Rosé: Comparison

Process	Red?	White?	Rosé?
1. Saignée	X		X
2. De-stemming	X		X
3. Cap Management	X		X
4. Fermentation at 50°F (10°C)		X	X
5. Malolactic Fermentation	X	X	
6. Sulfur Additions	X	X	X
7. Barrel Aging	X	X	
8. Fermentation at 95°F (32°C)	X		
9. Extended Maceration	X		
10. Must Adjustments	X	X	X
11. Vin Gris			X
12. Blending	X	X	X

Exercise 5 (Chapter 5): Special Wine Making Practices:

True or False

1. True
2. True
3. False
4. False
5. True
6. False
7. True
8. True
9. False
10. True
11. True
12. True
13. True
14. False
15. True

Chapter 5 Checkpoint Quiz

1. B
2. A
3. C
4. B
5. B
6. B
7. C
8. C
9. D
10. A

SPARKLING WINE PRODUCTION

CHAPTER SIX

CHAPTER 6: SPARKLING WINE PRODUCTION

Exercise 1 (Chapter 6): Sparkling Wine Production: Matching

1. Liqueur de Tirage
2. Remuage
3. Sous Tirage
4. Pupitre
5. Assemblage
6. Prise de Mousse
7. Autolysis
8. Liqueur d'Expédition
9. Dégorgement
10. Cuve Close

Exercise 2 (Chapter 6): Sweetness Levels of Sparkling Wine: Short Answer/Fill in the blank

1. Brut Nature
2. Extra Brut
3. Brut
4. Extra Dry
5. Sec
6. Demi-Sec
7. Doux

Exercise 3 (Chapter 6): Traditional Champagne Bottle Sizes: Short Answer/Fill in the blank

1.	Magnum	Equivalent to 2 standard bottles.
2.	Jeroboam	Equivalent to 4 standard bottles.
3.	Rehoboam	Equivalent to 6 standard bottles.
4.	Methuselah	Equivalent to 8 standard bottles.
5.	Salmanazar	Equivalent to 12 standard bottles.
6.	Balthazar	Equivalent to 16 standard bottles.
7.	Nebuchadnezzar	Equivalent to 20 standard bottles.

Exercise 4 (Chapter 6): Sparkling Wine Production: True or False

1. True
2. True
3. False
4. False
5. False
6. True
7. True
8. False
9. False
10. True
11. False
12. True
13. True
14. False
15. True

Chapter 6 Checkpoint Quiz

1. B
2. D
3. A
4. C
5. D
6. B
7. A
8. B
9. C
10. A

FORTIFIED WINE PRODUCTION

CHAPTER SEVEN

CHAPTER 7: FORTIFIED WINE PRODUCTION

Exercise 1 (Chapter 7): Fortified Wine Production:

Matching

1. Cyprus
2. Italy
3. Greece
4. France
5. Australia
6. France
7. Portugal
8. Portugal
9. Spain
10. Portugal
11. France
12. France

Exercise 2 (Chapter 7): Fortified Wine Production:

Short Answer/Fill in the blank

1. Mutage
2. Palomino
3. Sercial and Verdelho
4. Fino
5. Oloroso
6. Biological Aging
7. Oxidative Aging
8. Solera System
9. Vin Doux Naturel
10. Vin de Liqueur

Chapter 7 Checkpoint Quiz

1. A
2. D
3. B
4. B
5. C
6. D
7. B
8. B
9. D
10. A

INTRODUCTION TO THE WORLD WINE INDUSTRY

CHAPTER EIGHT

CHAPTER 8: INTRODUCTION TO THE WORLD WINE INDUSTRY

Exercise 1 (Chapter 8): Legally Defined Wine Regions: Matching

1. Australia
2. Spain
3. South Africa
4. Germany
5. Italy
6. France
7. Italy
8. Spain
9. United States
10. Germany

Exercise 2 (Chapter 8): The European Union: Short Answer/Fill in the blank

1. 1993, 28
2. 60%
3. Switzerland, Russia, and some of the former Eastern Bloc states.
4. Protected Designation of Origin
5. December 31, 2011
6. Protected Geographical Indication
7. 100%
8. 85%
9. 85%
10. 85%

Exercise 3 (Chapter 8): Old World and New World Style: Comparison

Wine region, production technique, or wine style:	Old World?	New World?
1. Bold flavors		X
2. Emphasis on terroir	X	
3. Vineyards planted close to markets	X	
4. Highlight the style or skill of the winemaker		X
5. More subtlety	X	
6. Emphasis on fruit flavors		X
7. Less acidity		X
8. Wines of California		X
9. Lower levels of alcohol	X	
10. Subtle flavors	X	
11. Emphasis on grape variety		X
12. Wines of Italy	X	
13. More alcohol		X
14. Higher acidity	X	
15. Earthier flavors	X	

Chapter 8 Checkpoint Quiz

- | | |
|------|------|
| 1. C | 5. D |
| 2. D | 6. A |
| 3. B | 7. C |
| 4. B | 8. C |

CHAPTER 9: FRANCE

Exercise 1 (Chapter 9): Introduction to French Wines: Short Answer/Fill in the blank

1. Châteauneuf-du-Pape
2. Alsace
3. Roussillon, Languedoc, Rhône, Provence, Corsica
4. Ugni Blanc (Trebiano)
5. Merlot
6. Indication Géographique Protégée (IGP)
7. A basic table wine made from 100% French grapes

Exercise 2 (Chapter 9): Cities and General Wine Regions of France: Map Exercise

1. Champagne
2. Alsace
3. Chablis
4. Jura
5. Burgundy
6. Savoie
7. Rhône Valley
8. Provence
9. Languedoc-Roussillon
10. Cahors
11. Gaillac
12. Madiran
13. Jurançon
14. Béarn
15. Bordeaux
16. Loire Valley

Exercise 3 (Chapter 9): Bordeaux: Matching

1. Merlot
2. Château Cheval-Blanc
3. Sauvignon Blanc
4. Château Mouton-Rothschild
5. En Primeur
6. Château d'Yquem
7. Sémillon
8. Cru Bourgeois
9. Muscadelle
10. Cabernet Franc
11. Cru Artisan
12. Cabernet Sauvignon
13. Château Haut-Brion
14. Malbec

Exercise 4 (Chapter 9): Bordeaux: Map Exercise

1. Côtes de Bourg
2. Fronsac
3. Pomerol
4. Saint-Émilion
5. Sainte-Foy-Bordeaux
6. Graves de Vayres
7. Entre-Deux-Mers
8. Sainte-Croix-du-Mont
9. Loupiac
10. Sauternes
11. Barsac
12. Cérons
13. Graves
14. Pessac-Léognan
15. Margaux
16. Listrac-Moulis
17. Haut-Médoc
18. Médoc

Exercise 5 (Chapter 9): Left Bank, Right Bank, or Entre-Deux-Mers?

1. Left Bank
2. Left Bank
3. Left Bank
4. Right Bank
5. Entre-Deux-Mers
6. Left Bank
7. Left Bank
8. Right Bank
9. Left Bank
10. Right Bank
11. Left Bank
12. Right Bank
13. Right Bank
14. Entre-Deux-Mers

Exercise 6 (Chapter 9): The Loire Valley: Map Exercise

- | | |
|-----------------|------------------|
| 1. Pays Nantais | 6. Bourgueil |
| 2. Anjou-Saumur | 7. Chinon |
| 3. Touraine | 8. Vouvray |
| 4. Upper Loire | 9. Sancerre |
| 5. Savennières | 10. Pouilly-Fumé |

Exercise 7 (Chapter 9): The Loire Valley: Key White Grapes

Sauvignon Blanc	Chenin Blanc	Melon de Bourgogne
Reuilly	Savennières	Pays Nantais
Menetou-Salon	Bonnezeaux	Muscadet
Sancerre	Vouvray	
Pouilly-Fumé	Montlouis-sur-Loire	
Quincy	Quarts-de-Chaume	

Exercise 8 (Chapter 9): The Loire Valley:

Short Answer/Fill in the blank

- Malvoisie
- Sur lie aging
- Cabernet Franc
- Pinot Noir
- Fines Bulles
- Coteaux du Layon, Bonnezeaux, Quarts-de-Chaume or Coteaux du Layon Premier Cru Chaume
- Quarts-de-Chaume
- Off-dry rosé made with Cabernet Sauvignon and Cabernet Franc
- Off-dry rosé made primarily with the Grolleau grape variety
- Chenin Blanc
- Malbec
- Cabernet Franc
- Chinon, Bourgueil, and St. Nicholas-de-Bourgueil

Exercise 9 (Chapter 9): Champagne:

Short Answer/Fill in the blank

- Montagne de Reims, Vallée de la Marne, Côte des Blancs, Côte de Sézanne, Côte des Bar
- Kimmeridgian Clay
- Chardonnay, Pinot Noir, Pinot Meunier
- Pinot Blanc, Pinot Gris, Petit Meslier, Arbane
- Cuvée
- Taille
- Rebêche
- The top-of-the-line product produced by a particular Champagne house
- RM, or Récoltant-Manipulant
- Still wines in red, white, and rosé
- Rosé de Riceys

Exercise 10 (Chapter 9): Alsace: True or False

- True
- False
- False
- True
- True
- False
- True
- False
- True
- True
- False
- True
- False
- True
- True

Exercise 11 (Chapter 9): Burgundy: Map Exercise

- Chablis
- Dijon
- Côte de Nuits
- Hautes-Côtes de Nuits
- Hautes-Côtes de Beaune
- Côte de Beaune
- Côte Chalonnaise
- Mâconnais
- Nuits-Saint-Georges
- Beaune
- Tournus
- Mâcon

Exercise 12 (Chapter 9): Burgundy by the Numbers

1. 254
2. 90 (ninety)
3. 80 (eighty)
4. 24 (twenty-four)
5. 60 (sixty)
6. 100 (one hundred)
7. 44 (forty-four)
8. 33 (thirty-three)
9. 23 (twenty-three)
10. 8 (eight)

Exercise 13 (Chapter 9): Côte de Nuits: Map Exercise

1. Marsannay
2. Fixin
3. Brochon (note: Brochon is a commune, but not an appellation.)
4. Gevry-Chambertin
5. Morey-Saint-Denis
6. Chambolle-Musigny
7. Vougeot
8. Flagey-Echézeaux
9. Vosne-Romanée
10. Nuits-Saint-Georges

Exercise 14 (Chapter 9): Burgundy: Matching

1. Gamay
2. Côte de Nuits
3. Climat
4. Mercurey
5. Marsannay
6. Aligoté
7. Côte de Beaune
8. Chardonnay
9. Grand Cru
10. Clos de Vougeot
11. Corton
12. Pinot Noir
13. Premier Cru
14. Montrachet

Exercise 15 (Chapter 9): Côte de Beaune: Map Exercise

1. Aloxe-Corton
2. Chorey-lès-Beaune
3. Beaune
4. Volnay
5. Meursault
6. Puligny-Montrachet
7. Chassagne-Montrachet
8. Santenay
9. Pernand-Vergelesses
10. Savigny-lès-Beaune
11. Pommard
12. Monthélie
13. Saint-Romain
14. Auxey-Duresses
15. Saint-Aubin

Exercise 16 (Chapter 9): Burgundy: True or False

1. False
2. True
3. True
4. False
5. True
6. True
7. False
8. True
9. False
10. False
11. True
12. True
13. True
14. False
15. True

Exercise 17 (Chapter 9): Chablis: Parcels of the Chablis Grand Cru Vineyard

1. Les Clos (largest)
2. Vaudésir
3. Valmur
4. Blanchot
5. Bougros
6. Les Preuses
7. Grenouilles (smallest)

Exercise 18 (Chapter 9): Beaujolais: Map Exercise

1. Saint-Amour
2. Chénas
3. Moulin-à-Vent
4. Morgon
5. Côte de Brouilly
6. Brouilly
7. Juliéna
8. Fleurie
9. Chiroubles
10. Régnié
11. Beaujolais-Villages
12. Beaujolais AOC

Exercise 19 (Chapter 9): Beaujolais:**Short Answer/Fill in the Blank**

1. Granite (granitic)
2. Gamay
3. Carbonic Maceration
4. Third Thursday of November
5. Southern
6. Half
7. 38 (thirty-eight)
8. Chiroubles, Fleurie, St.-Amour
9. Brouilly, Côte de Brouilly, Juliéna, Régnié
10. Chénas, Moulin-à-Vent, Morgon

Exercise 20 (Chapter 9): The Rhône Valley:

Map Exercise

1. Crozes-Hermitage
2. Clairette de Die
3. Grignan-les-Adhémar
4. Vinsobres
5. Rasteau
6. Gigondas
7. Vacqueyras
8. Beaumes-de-Venise
9. Ventoux
10. Luberon
11. Côte-Rôtie
12. Condrieu
13. Château-Grillet
14. Saint-Joseph
15. Hermitage
16. Cornas
17. Saint-Péray
18. Lirac
19. Tavel
20. Châteauneuf-du-Pape

Exercise 21 (Chapter 9): The Rhône Valley: Matching

1. Grenache Blanc
2. Château Grillet
3. Cairanne
4. Galet
5. Clairette
6. Cornas
7. Mistral
8. St.-Joseph
9. Marsanne
10. Tavel
11. Syrah
12. Côte Rotie
13. Viognier
14. Grenache

Exercise 22 (Chapter 9): The Languedoc-Roussillon:

Map Exercise

1. Pic Saint-Loup
2. Muscat de Mireval
3. Muscat de Frontignan
4. Gres de Montpellier
5. Picpoul de Pinet
6. La Clape
7. Quatourze
8. Fitou
9. Rivesaltes
10. Banyuls
11. St. Georges-d'Orques
12. Terrasses du Larzac
13. Clairette du Languedoc
14. Cabrières
15. Faugères
16. Saint-Chinian

17. Muscat de Saint-Jean-de-Minervois
18. Minervois
19. Cabardès
20. Corbières
21. Malepère
22. Limoux
23. Maury

Exercise 23 (Chapter 9): Southern and Southwest France: Matching

1. Cahors
2. Corbières
3. Bandol
4. Madiran

Exercise 24 (Chapter 9): Southern and Southwest France: Short Answer/Fill in the Blank

1. Grenache, Syrah, Mourvèdre, Cinsaut, and Carignan
2. Languedoc AOC
3. Rosé
4. Red wine only
5. 88%
6. Côtes de Provence, Côteaux d'Aix-en-Provence, Côteaux Varois en Provence
7. Côtes de Provence

Chapter 9 Checkpoint Quiz

1. D
2. C
3. A
4. B
5. B
6. D
7. A
8. C
9. D
10. B
11. A
12. D
13. C
14. B
15. C
16. C
17. A
18. D
19. B
20. A

CHAPTER 10: ITALY

**Exercise 1 (Chapter 10): Italy – Grapes and Geography:
True or False**

1. True
2. True
3. False
4. False
5. True
6. True
7. False
8. True
9. True
10. True

Exercise 2 (Chapter 10): Italy: Map Exercise

1. Milan
2. Turin
3. Venice
4. Bologna
5. Florence
6. Rome
7. Naples
8. Lombardy
9. Valle d'Aosta
10. Piedmont
11. Liguria
12. Tuscany
13. Lazio (Latium)
14. Sardinia
15. Campania
16. Basilicata
17. Calabria
18. Sicily
19. Trentino-Alto Adige
20. Friuli-Venezia Giulia
21. Veneto
22. Emilia-Romagna
23. Le Marche (Marches)
24. Umbria
25. Abruzzo
26. Molise
27. Apulia (Puglia)

Exercise 3 (Chapter 10): Wines of the Veneto: Fill in the Blank

Appellation	Designation	Grape/Grapes	Style: Red, White or Rosé; Dry or Sweet; Still or Sparkling
Amarone della Valpolicella	DOCG	Corvina, Corvione, Rondinella, Molinara	Red, Dry, Still
Recioto della Valpolicella	DOCG	Corvina, Corvione, Rondinella, Molinara	Red, Sweet, Still
Valpolicella	DOC	Corvina, Corvione, Rondinella, Molinara	Red, Dry, Still
Bardolino Superiore	DOCG	Corvina, Corvione, Rondinella, Molinara	Red, Dry, Still
Bardolino Chiaretto	DOC	Corvina, Corvione, Rondinella, Molinara	Rosé, Dry, Still
Soave	DOC	Garganega (min. 70%), Trebbiano, Chardonnay	White, Dry, Still
Recioto di Soave	DOCG	Garganega (min. 70%), Trebbiano, Chardonnay	White, Sweet, Still
Colli Asolani	DOCG	Glera (min. 85%)	White, Dry, Sparkling
Prosecco	DOC	Glera (min. 85%)	White, Dry, Sparkling (note: some Prosecco is made in an off-dry or sweet style)

Exercise 4 (Chapter 10): Veneto: Map Exercise

1. Colli Asolani
2. Breganze
3. Monti Lessini
4. Valdadige
5. Bardolino
6. Lugana
7. Bianco di Custoza
8. Valpolicella
9. Soave
10. Gambellara
11. Colli Berici
12. Bagnoli
13. Colli Euganei
14. Piave
15. Lison-Pramaggiore
16. Conegliano-Valdobbiadene

Exercise 5 (Chapter 10): Wines of Piedmont: Fill in the Blank

Appellation	Designation	Grape/Grapes	Style: Red, White or Rosé; Dry or Sweet; Still or Sparkling
Barolo	DOCG	Nebbiolo	Red, Dry, Still
Barbaresco	DOCG	Nebbiolo	Red, Dry, Still
Moscato d'Asti	DOCG	Moscato (Muscat)	White, Sweet, Sparkling (Frizzante)
Asti	DOCG	Moscato (Muscat)	White, Off-dry, Sweet, Sparkling
Roero	DOCG	Nebbiolo (red) Arneis (white)	Red and White, Dry, Still
Gattinara	DOCG	Nebbiolo (Spanna) Note: min. 90%	Red, Dry, Still
Ghemme	DOCG	Nebbiolo (Spanna) Note: min. 90%	Red, Dry, Still
Gavi di Gavi	DOCG	Cortese	White, Dry, Still
Barbera d'Alba	DOC	Barbera	Red, Dry, Still
Acqui Note: also known as "Brachetto d'Acqui"	DOCG	Brachetto	Red, Sweet, Sparkling

Exercise 6 (Chapter 10): Piedmont: Map Exercise

- Gattinara
- Ghemme
- Barbera d'Asti
- Colli Tortonesi
- Gavi
- Brachetto d'Acqui
- Moscato d'Asti
- Nizza
- Barbaresco
- Carema
- Erbaluce di Caluso
- Freisa di Chieri
- Roero
- Barbera d'Alba
- Barolo

Exercise 7 (Chapter 10): Northern Italy: Matching

- Ribolla Gialla
- Appassimento
- Satèn
- Chiavennasca
- Inferno
- Südtirol
- Collio Goriziano
- Franciacorta (note: question was intended to read "DOCG")
- Metodo Classico
- Recioto
- Spanna
- Sforzato
- Valtellina
- Ripasso

Exercise 8 (Chapter 10): Tuscany:**Short Answer/Fill in the Blank**

- Florence, Pisa, and Siena
- 85% (nearly)
- Super-Tuscan
- 70% (note: Many references that state the minimum is 75%. However, according to the Production Regulations for the Chianti DOCG, the minimum is 70%.)
- Canaiole Nero, "other suitable red varieties," Trebbiano (white), Malvasia (white)
- Colli Aretini, Colli Fiorentini, Colli Senesi, Colline Pisane, Montalbano, Montespertoli, Rufina
- 80%
- Chianti Classico Gran Selezione
- Four years (minimum)
- Five years (minimum)
- Vernaccia di San Gimignano DOCG

Exercise 9 (Chapter 10): Tuscany: Matching

- Sassicaia
- Chianti Superiore
- Carmignano
- Sangiovese
- Morellino
- Governo
- Chianti Classico
- Vin Santo
- Prugnolo Gentile
- Colorino
- Bolgheri
- Canaiole Nero
- Tignanello

Exercise 10 (Chapter 10): Chianti Map Exercise

1. Florence
2. Greve
3. Arezzo
4. Siena
5. Livorno
6. Pisa
7. Pistoia
8. Chianti Colli Fiorentini
9. Chianti Rufina
10. Chianti Colli Aretini
11. Chianti Colli Senesi
12. Chianti Classico
13. Chianti Montespertoli
14. Chianti Colline Pisane
15. Chianti Montalbano

Exercise 11 (Chapter 10): Central Italy: True or False

1. True
2. False
3. True
4. True
5. True
6. False
7. False
8. True

9. False
10. True
11. False
12. True
13. True
14. False
15. True

Exercise 12 (Chapter 10): Southern Italy and the Islands: Matching

1. Cerasuolo di Vittoria
2. Vesuvio
3. Calabria
4. Primitivo
5. Taurasi
6. Cirò
7. Negroamaro
8. Greco di Bianco
9. Grenache
10. Vermentino di Gallura
11. Sicily
12. Nero d'Avola
13. Aglianico
14. Campania

Exercise 13 (Chapter 10): Marsala: Fill in the Blank

Marsala DOC	
Location:	Sicily
Main Grape Varieties:	Cataratto, Grillo, and Inzolia
Three Main Types:	Oro (golden), Ambra (amber), and Rubino (ruby/red)
Sweetness Levels:	
Secco ("dry")	Maximum 4% residual sugar
Semisecco ("semidry")	4 to 10% residual sugar
Dolce ("sweet")	More than 10% residual sugar
Aging Requirements:	
Marsala Fine	Minimum of one year
Marsala Superiore	Minimum of two years
Marsala Superiore Riserva	Four years or more
Marsala Vergine/ Marsala Solera	Aged in cask/in a solera system for a minimum of five years
Marsala Vergine Stravecchio Riserva	Minimum of ten years in cask

Chapter 10 Checkpoint Quiz

- | | | |
|------|-------|-------|
| 1. A | 8. C | 15. A |
| 2. B | 9. A | 16. C |
| 3. C | 10. B | 17. B |
| 4. D | 11. C | 18. A |
| 5. C | 12. B | 19. D |
| 6. D | 13. D | 20. C |
| 7. A | 14. C | |

CHAPTER 11: SPAIN

Exercise 1 (Chapter 11): Spanish Grape Varieties: Matching

1. Macabeo
2. Tinta del País
3. Garnacha
4. Tinta Roriz
5. Monastrell
6. Albariño
7. Ull de Llebre
8. Airén
9. Aragonêz
10. Cencibel

Exercise 2 (Chapter 11): Spain: Map Exercise

1. Bixkaiko Txakolina
2. Navarra
3. Somontano
4. Costers del Segre
5. Penedès
6. Tarragona
7. Priorat
8. Montsant
9. Terra Alta
10. Valencia
11. Yecla
12. Jumilla
13. La Mancha
14. Montilla-Moriles
15. Málaga
16. Jerez-Xérès-Sherry
17. Ribeiro
18. Rías Baixas
19. Ribeira Sacra
20. Bierzo
21. Toro
22. Rueda
23. Cigales
24. Rioja
25. Ribera del Duero
26. Valdepeñas

Exercise 3 (Chapter 11): Spanish Wine Laws: Matching



Exercise 4 (Chapter 11): Spanish Wine Label Terms: Fill in the Blank

Terms used by both PGI and PDO wines:				
Vino Noble (“Noble Wine”)	Wine that has spent a minimum of 18 months aging in barricas or in the bottle.			
Vino Añejo (“Aged Wine”)	Wine that has spent a minimum of 24 months aging in barricas or in the bottle.			
Vino Viejo (“Old Wine”)	Wine that has spent a minimum of 36 months aging in a strongly oxidative environment exposed to any combination of light, oxygen, or heat.			
Terms used by PDO wines only:				
Crianza	Red Wines		White and Rosé Wines	
	Barrel Aging: 6 months	Total Aging: 2 years	Barrel Aging: 6 months	Total Aging: 1 year
Crianza	Red Rioja			
	Barrel Aging: 12 months	Total Aging: 2 years		
Reserva	Red Wines		White and Rosé Wines	
	Barrel Aging: 12 months	Total Aging: 3 years	Barrel Aging: 6 months	Total Aging: 2 years
Gran Reserva	Red Wines		White and Rosé Wines	
	Barrel Aging: 18 months	Total Aging: 5 years	Barrel Aging: 6 months	Total Aging: 4 years
	Red Rioja			
Gran Reserva	Barrel Aging: 24 months	Total Aging: 5 years		
Joven (“Young”)	Term that may be used for PDO wines released the year after it was made, or aged for a shorter period of time than the minimum required for Crianza.			

Exercise 5 (Chapter 11): Northern Spain: Matching

1. Cigales
2. Penedès
3. Somontano
4. Rías Baixas
5. Valdeorras
6. Rueda
7. Navarra
8. Ribeiro
9. Catalonia
10. Priorat
11. Montsant
12. Galicia
13. Ribera del Duero
14. Tarragona

Exercise 6 (Chapter 11): Rioja: Map Exercise

1. Alava
2. Haro
3. Burgos
4. Rioja
5. Logroño
6. Soria
7. Zaragoza
8. Navarra
9. Rioja Alavesa
10. Rioja Alta
11. Rioja Baja
12. Oja Valley
13. Najerilla Valley
14. Iregua Valley
15. Leza Valley
16. Jubera Valley
17. Cidacos Valley
18. Alhama Valley

**Exercise 7 (Chapter 11): Rioja:
Fill in the Blank/Short Answer**

- 1925, 1991
- Ebro, La Rioja, Basque Country & Navarra
- Rioja Alta
- Rioja Alavesa
- Rioja Baja
- 90%
- Tempranillo; Garnacha, Mazuelo (Carignan), and Graciano
- Viura (Macabeo), 51%
- Malvasia & Garnacha Blanca, Chardonnay & Sauvignon Blanc
- Bordeaux
- American oak
- Fruit; earthiness, minerality, & a “leathery” bouquet
- Garnacha

Exercise 8: Cava: Fill in the Blank

Cava	
Grape Varieties:	
Macabeo, Xarel-lo, and Parellada	The three classic grape varieties used in Cava.
Macabeo	The same grape as Rioja’s Viura, this grape produces dry wines of balanced acidity.
Xarel-lo	This grape forms the basis for most Cava blends as it provides a good deal of body and acidity.
Parellada	This grape adapts well to the higher elevation vineyards and produces wines with great subtlety.
Chardonnay	This international white grape variety has recently been added to the list of grapes allowed in Cava.
Trepat	This red grape variety, thought to be native to Catalonia, is authorized for use in rosé (rosado) Cava only.
Production Requirements:	
Método Tradicional (Traditional Method)	Required method of production
9 months	Minimum time of lees aging for wines labeled as “Cava”
Any sweetness level is allowed	Required sweetness level for wines labeled as “Cava”
15 months	Minimum time of lees aging for wines labeled as “Cava Reserva”
Brut level or drier	Required sweetness level for wines labeled as “Cava Reserva”
30 months	Minimum time of lees aging for wines labeled as “Cava Gran Reserva”
Brut level or drier	Required sweetness level for wines labeled as “Cava Gran Reserva”

Exercise 9 (Chapter 11): Sweetness Levels of Cava: Short Answer/Fill in the blank

1.	Brut Nature	No sugar added
2.	Extra Brut	Up to 6 g/L
3.	Brut	Up to 12 g/L
4.	Extra Dry	12 – 17 g/L.
5.	Dry (Seco)	17 – 32 g/L.
6.	Semidry (Semiseco)	32 – 50 g/L
7.	Sweet (Dulce)	More than 50 g/L

Exercise 10 (Chapter 11): Sherry Age Classifications: Fill in the Blank

Amontillado, Palo Cortado, Oloroso, Pedro Ximénez	Types of Sherry that may use age classifications
Fino	Type of Sherry that may NOT use age classifications
Aging Requirements:	
12 – 15 years	Sheries with Age Indication
Minimum 20 years	Sherry with Certified Age – V.O.S. (Vinum Optimum Signatum)
Minimum 30 years	Sherry with Certified Age – V.O.R. S. (Vinum Optimum Rare Signatum)

Exercise 11 (Chapter 11): Sherry and Andalusia:**Matching**

1. Fino
2. Oloroso
3. Manzanilla
4. Pale Cream
5. Palomino
6. Pedro Ximénez
7. Moscatel (Muscat of Alexandria)
8. Albariza
9. Barro
10. Arena
11. Montilla-Moriles
12. Amontillado
13. Palo Cortado
14. Cream
15. Pedro Ximénez

Chapter 11 Checkpoint Quiz

1. A
2. D
3. D
4. C
5. A
6. B
7. C
8. A
9. C
10. B
11. A
12. D
13. A
14. B
15. D

CHAPTER 12: PORTUGAL

Exercise 1 (Chapter 12): Portuguese Grape Varieties: Matching

1. Touriga Nacional
2. Castelão
3. Fernão Pires
4. Alvarinho
5. Malvasia
6. Tinta Roriz
7. Trincadeira
8. Gouveio
9. Touriga Franca
10. Baga

Exercise 2 (Chapter 12): Map Exercise: Main Wine Regions of Portugal

1. Transmontano
2. Duriense
3. Terras de Cister
4. Terras do Dão
5. Terras da Beira
6. Tejo
7. Alentejano
8. Minho
9. Beira Atlântico
10. Lisboa
11. Península de Setúbal
12. Algarve

Exercise 3 (Chapter 12): Portuguese Wine Regions: Fill in the Blank/Short Answer

1. Minho, Vinho Verde
2. Loureiro and Alvarinho
3. Vinhão
4. Douro DOC
5. VR Duriense
6. Bairrada
7. Dão, complex, full-bodied reds
8. Moscatel de Setúbal
9. Algarve
10. Azores; Biscoitos, Graciosa, and Pico
11. Colares
12. Palmela, Castelão

Exercise 4 (Chapter 12): The Douro DOC: Map Exercise

1. Baixa Corgo
2. Cima Corgo
3. Douro Superior
4. Vila Real
5. Régua
6. Lamego
7. Sabrosa
8. Pinhão
9. Armamar
10. Tua
11. Vila Nova de Fozcoia
12. Torre de Moncorvo

Exercise 5 (Chapter 12): Port: Fill in the Blank

Port	
Location:	Douro River Valley, Portugal
Region of Origin:	Port DOC
Sub-regions:	Baixo Corgo, Cima Corgo, Douro Superior
Grape Varieties:	
Five preferred red grape varieties	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão
Three predominant white grape varieties:	Malvasia Fina, Gouveio, and Rabigato
Styles of Port:	
Ruby	The simplest style of Port; aged in large oak vats for two years before being bottled and ready-to-drink.
Late-Bottled Vintage	Wine from a single year, matured in large oak casks for four to six years after harvest.
Reserve Tawny	Port that has been aged in oak a minimum of seven years before bottling.
Vintage	Wine from a single year designated as being an outstanding year; aged for two years in cask before being bottled.
Single Quinta	Port produced from the grapes of a single vineyard.
Colheita	A single-vintage tawny Port.
White	Port produced using Malvasia Fina, Gouveio, and Rabigato grapes, among others.
Rosé	New style of Port originally produced by Croft, first released in 2008.

Exercise 6 (Chapter 12): Madeira:

Fill in the Blank/Short Answer

- Atlantic; 400
- Madeira DOC
- Terras Madeirenses
- Tinta Negra Mole
- Sercial, Verdelho (Gouveio), Boal, and Malvasia (Malmsey)
- Fortified
- Sercial, Verdelho, or Tinta Negra Mole
- Boal, Malvasia, or Tinta Negra Mole
- Canteiro
- Estufagem (Cuba de calor)
- Canteiro
- Sercial – Extra dry, or dry and very acidic; Verdelho – off-dry/medium dry; Boal – raisiny and sweet/medium rich; Malmsey – very sweet/rich, yet balanced by acidity

Chapter 12 Checkpoint Quiz

- D
- C
- C
- A
- D
- A
- B
- C
- D
- B

CHAPTER 13: GERMANY

Exercise 1 (Chapter 13): Germany: Map Exercise

1. Hamburg
2. Hanover
3. Cologne
4. Berlin
5. Leipzig
6. Munich
7. Mittelrhein
8. Ahr
9. Rheingau
10. Mosel
11. Nahe
12. Rheinhessen
13. Pfalz
14. Hessische Bergstrasse
15. Baden
16. Sachsen
17. Saale-Unstrut
18. Franken
19. Wurttemberg

Exercise 2 (Chapter 13): German Wines: Matching

1. Grauburgunder
2. Weissburgunder
3. Spätburgunder (Pinot Noir)
4. Deutscher Wein
5. Wein
6. Riesling
7. Geschützte Geographische Angabe (ggA)
8. Trocken
9. Halbtrocken
10. Geschützte Ursprungsbezeichnung (gU)
11. Qualitätswein bestimmter Anbaugebiete (QbA)
12. Prädikatswein
13. Edelfäule
14. Oechsle

Exercise 3 (Chapter 13): Subcategories for Prädikatswein: Short Answer/Fill in the blank

1.	Kabinett	The lowest ripeness level of the Prädikate.
2.	Spätlese	Wine of additional ripeness made from grapes picked after a designated date. Translates to “late harvest.”
3.	Auslese	Translating to “selected harvest,” these wines are made from grapes that have reached a required level of sugar.
4.	Beerenauslese (BA)	Translating to “selected berries,” these are sweet wines that may be affected by botrytis.
5.	Eiswein (“Ice Wine”)	Wines made from frozen grapes; must be harvested at the same level of ripeness as the previous category.
6.	Trockenbeerenauslese (TBA)	Wines made from individually picked, overripe berries that are often affected by botrytis.

Exercise 4 (Chapter 13) : Geographical Indications: Short Answer/Fill in the blank

1.	Anbaugebiete	Germany has 13 of these designated wine regions.
2.	Bereiche	Equal to regional or district appellations, Germany has 40 of these designated areas.
3.	Grosslagen	Equivalent to a large grouping of closely located vineyards, Germany has over 160 of these designated areas.
4.	Einzellagen	This area may contain a single vineyard or small group of vineyards. There are more than 2,700 of these areas in Germany.

Exercise 5 (Chapter 13): German Wine Labels:

Matching

1. Verband Deutscher Prädikatsweingüter (VDP)
2. Grosse Lage
3. Erste Lage (intended answer; left out of the list in error)
4. Süsreserve
5. Gutsabfüllung
6. Erzeugerabfüllung
7. Abfüller
8. Feinherb
9. Lieblich
10. Selection
11. Grosses Gewächs
12. Sekt
13. Chaptalization
14. Weissherbst

Chapter 13 Checkpoint Quiz

1. B
2. A
3. A
4. C
5. D
6. B
7. D
8. B
9. A
10. C
11. D
12. A
13. B
14. A
15. C

Exercise 6 (Chapter 13): German Wine Regions:

Matching

1. Rheingau
2. Sachsen
3. Rheinhessen
4. Baden
5. Ahr
6. Mosel
7. Rheingau
8. Pfalz
9. Mosel
10. Württemberg
11. Rheingau
12. Mosel
13. Pfalz
14. Baden
15. Franken

CENTRAL AND EASTERN EUROPE

CHAPTER FOURTEEN

CHAPTER 14: CENTRAL AND EASTERN EUROPE

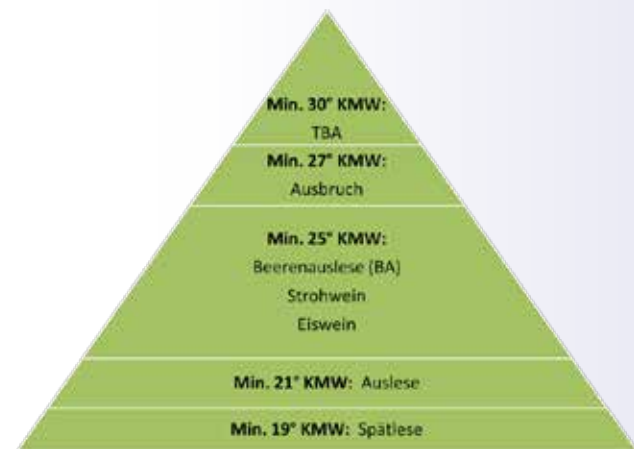
Exercise 1 (Chapter 14): Austria: Map Exercise

1. Weinviertel DAC
2. Wiener Gemischter Satz DAC
3. Carnuntum
4. Neusiedlersee DAC
5. Mittelburgenland DAC
6. Südburgenland
7. Südoststeiermark
8. Südsteiermark
9. Weststeiermark
10. Kamptal DAC
11. Kremstal DAC
12. Wachau
13. Traisental DAC
14. Wagram
15. Thermenregion
16. Neusiedlersee-Hügelland

Exercise 2 (Chapter 14): Wines of Austria: Fill in the Blank/Short Answer

1. 66%
2. One third
3. Fresh fruit, vibrant acidity, citrus, white pepper, mineral
4. Welschriesling, Müller-Thurgau, Weissburgunder (Pinot Blanc), Riesling, Chardonnay
5. Morillon
6. Zweigelt
7. Bläufränkisch (Lemberger or Kekfrankos), St. Laurent
8. Klosterneuburger Mostwaage (KMW)
9. 1.2° Brix
10. In Austria, Kabinett-level wines are considered Qualitätswein, not Prädikatswein; Austria has an additional ripeness level (Ausbruch) between the BA and the TBA levels.
11. Used for dry wines, they mean “light,” “classic,” and “full or powerful.”
12. Districtus Austriac Controllatus (DAC)

Exercise 3 (Chapter 14): Austria’s Prädikatswein Levels: Fill in the Blank/Short Answer



Exercise 4 (Chapter 14): Austria's DACs: Fill in the Blank/Short Answer

1. Weinviertel
2. Neusiedlersee
3. Traisental, Kremstal, and Kamptal
4. Wiener Gemischter Satz
5. Leithaberg

Exercise 5 (Chapter 14) Central and Eastern Europe: Matching

1. Bikavér
2. Chasselas
3. Dealu Mare
4. Rkatsiteli
5. Tokaji
6. Puttonyo
7. Kadarka
8. Aszú
9. Strohwein
10. Furmint
11. Croatia
12. Tarnave
13. Saperavi
14. Crimea
15. Bergwein

Chapter 14 Checkpoint Quiz

1. D
2. B
3. A
4. C
5. B
6. A
7. D
8. A
9. C
10. B

EASTERN MEDITERRANEAN

CHAPTER FIFTEEN

CHAPTER 15: EASTERN MEDITERRANEAN

Exercise 1 (Chapter 15): Greece: Map Exercise

1. Thrace
2. Macedonia
3. Thessalia
4. Epirus
5. Central Greece
6. Peloponnese
7. Crete
8. Corfu
9. Cephalonia
10. Lemnos
11. Chios
12. Samos
13. Paros
14. Rhodes
15. Santorini
16. Goumenissa
17. Naoussa
18. Amynteo
19. Rapsani
20. Anchialos
21. Zitsa
22. Patras
23. Nemea
24. Mantinia

Exercise 2 (Chapter 15): Greek Wines: Matching

1. Mavrodaphne
2. Kava
3. Vinsanto
4. Topikos Oínos (TO)
5. Onomasía Katá Parádosi (OKP)
6. Onomasía Proeléfseos Eleghoméni (OPE)
7. Moschofilero
8. Xinomavro
9. Onomasía Proeléfseos Anotéras Piótitos (OPAP)
10. Assyrtiko
11. Athiri
12. Agiorgitiko
13. Epitrapézios Oínos (EO)
14. Muscat
15. Roditis

Exercise 3 (Chapter 15): Eastern Mediterranean: Fill in the Blank/Short Answer

1. Roditis, Mavrodaphne
2. Moschofilero
3. Two
4. Nemea OPAP
5. Cyprus
6. Mavro (red) and Xynisteri (white)
7. Mana System
8. Kavaklidere
9. Bekaa Valley, Batroun, Jezzine
10. Chateau Musar
11. Galilee, Shomron (Samaria), Shimson (Samson), Jerusalem Mountains (Judean Hills), Negev

Chapter 15 Checkpoint Quiz

1. C
2. D
3. A
4. C
5. B
6. C
7. D
8. A
9. B
10. A

UNITED STATES AND NORTH AMERICA

CHAPTER SIXTEEN

CHAPTER 16: UNITED STATES AND NORTH AMERICA

Exercise 1 (Chapter 16): U.S. Wine History:

Fill in the Blank/Short Answer

- 1920 – 1933
- Gold was discovered in California
- The Paris Tasting (sometimes referred to as “The Judgment of Paris”)
- Agoston Haraszthy
- Charles Krug
- Nicholas Longworth
- California winemaker who introduced modern winemaking techniques to the U.S.; also known as a mentor to many winemakers.

Exercise 2 (Chapter 16): The U.S. Wine Industry: Matching

- Off-premise Retailers
- TTB
- Producers
- On-premise Retailers
- ATF
- TTB
- Producers
- Distributors
- ATF
- Off-premise Retailers
- TTB
- On-premise Retailers
- TTB

Exercise 3 (Chapter 16): U.S. Wine Labeling Laws

Item	Required?	Optional?	Not Permitted?
1. Vintage Date		X	
2. Health Claims			X
3. Alcohol Content	X		
4. Grape Variety/Varieties		X	
5. “Estate Bottled”		X	
6. Label Art		X	
7. Name of the bottler/importer	X		
8. Address of the bottler/importer	X		
9. Net contents (volume)	X		
10. Appellation of Origin Note: <i>Place</i> of origin is generally required; appellations are optional		X	
11. Sulfite Statement Note: Required for all wines that have 10 ppm or more of sulfur dioxide	X		
12. Brand Name	X		

Exercise 4 (Chapter 16): U.S. Wine Laws: True or False

1. True
2. True
3. False
4. False
5. False
6. True
7. False
8. True
9. True
10. False
11. True
12. False
13. False
14. True
15. True

Exercise 5 (Chapter 16): Napa County: Map Exercise

1. Chiles Valley
2. Howell Mountain
3. Calistoga
4. Diamond Mountain District
5. Spring Mountain District
6. St. Helena
7. Rutherford
8. Oakville
9. Yountville
10. Mount Veeder
11. Carneros
12. Atlas Peak
13. Stags Leap District
14. Oak Knoll District
15. Wild Horse Valley
16. Coombsville

Exercise 6 (Chapter 16): Sonoma County: Map Exercise

1. Rockpile
2. Dry Creek Valley
3. Fort Ross-Seaview
4. Russian River Valley
5. Green Valley
6. Sonoma Coast
7. Pine Mountain-Cloverdale Peak
8. Alexander Valley
9. Knights Valley
10. Chalk Hill
11. Bennett Valley
12. Sonoma Mountain
13. Sonoma Valley
14. Carneros
15. Moon Mountain

Exercise 7 (Chapter 16): Napa, Sonoma, and Mendocino Counties: Matching

1. Cabernet Sauvignon
2. Pinot Noir
3. Anderson Valley
4. Rutherford
5. Los Carneros
6. Wild Horse Valley
7. Green Valley
8. Bennett Valley
9. Mendocino Ridge
10. Chiles Valley
11. Fort Ross-Seaview
12. Zinfandel
13. Cole Ranch
14. Howell Mountain

Exercise 8 (Chapter 16): California's Central Coast: Map Exercise

1. Santa Cruz Mountains
2. Monterey
3. Paso Robles
4. Santa Maria Valley
5. Santa Ynez Valley
6. Livermore Valley
7. Santa Clara Valley
8. San Benito

Exercise 9 (Chapter 16): Lake County, The Central Coast, and The Central Valley: Matching

1. Guenoc Valley
2. Monterey
3. Arroyo Seco
4. Hames Valley
5. Paso Robles
6. Edna Valley
7. Sta. Rita Hills
8. Santa Maria Valley
9. Central Valley
10. Alta Mesa
11. El Dorado
12. Sierra Foothills
13. Livermore Valley
14. Lake County

Exercise 10 (Chapter 16): Washington State: Map Exercise

1. Puget Sound
2. Naches Heights
3. Yakima Valley
4. Rattlesnake Hills
5. Snipes Mountain
6. Columbia Gorge
7. Lake Chelan
8. Columbia Valley
9. Ancient Lakes of Columbia Valley
10. Wahluke Slope
11. Red Mountain
12. Walla Walla Valley
13. Horse Heaven Hills

Exercise 11 (Chapter 16): Washington State:

Fill in the Blank/Short Answer

1. 95%
2. 10% of total production or 3,000 cases of wine
3. Rain shadow
4. Northerly latitude
5. Cabernet Sauvignon and Merlot, Syrah
6. New World
7. Columbia Valley
8. Yakima Valley
9. Red Mountain
10. Puget Sound
11. Ancient Lakes of Columbia Valley

Exercise 12 (Chapter 16): Oregon: Map Exercise

1. Willamette Valley
2. Umpqua Valley
3. Rogue Valley
4. Columbia Gorge
5. Columbia Valley
6. Walla Walla Valley
7. Snake River Valley

Exercise 13 (Chapter 16): Oregon:

Fill in the Blank/Short Answer

1. David Lett, Charles Coury, and Dick Erath
2. Pinot Noir, Pinot Gris, and sparkling wine
3. Maison Joseph Drouhin, Domaine Drouhin
4. Columbia Gorge, Columbia Valley, and Walla Walla Valley
5. Willamette Valley; Dundee Hills, Ribbon Ridge, Eola-Amity Hills, McMinnville, Yamhill-Carlton District, and Chehalem Mountains
6. Cabernet Sauvignon, 75%
7. Applegate Valley
8. Umpqua and Rogue

Exercise 14 (Chapter 16): New York, Canada, and Mexico:

Fill in the Blank/Short Answer

1. Finger Lakes; Seneca Lake and Cayuga Lake
2. Dr. Konstantin Frank
3. Riesling, Cabernet Franc
4. Long Island, Hamptons
5. Hudson River Region
6. Vintner's Quality Alliance (VQA)
7. Ontario
8. Niagara Peninsula
9. Niagara Escarpment
10. Okanagan Valley
11. Baja California

Chapter 16 Checkpoint Quiz

1. B
2. D
3. A
4. C
5. D
6. B
7. D
8. B
9. A
10. C
11. B
12. D
13. D
14. C
15. A
16. B
17. D
18. B
19. C
20. B

SOUTH AMERICA

CHAPTER SEVENTEEN

CHAPTER 17: SOUTH AMERICA

Exercise 1 (Chapter 17): Argentina:

Fill in the Blank/Short Answer

1. Dry air, plentiful water from snowmelt, high elevations and plentiful sunshine
2. The Zonda
3. Hailstorms
4. Malbec
5. Torrontés
6. Denominación de Origen Controlada (DOC)
7. Indicación Geográfica (IG)
8. Indicación de Procedencia (IP)
9. Luján de Cuyo and San Rafael
10. Malbec

Exercise 2 (Chapter 17): Argentina: Map Exercise

1. Jujuy
2. Salta
3. Catamarca
4. Tucumán
5. La Rioja
6. San Juan
7. Mendoza
8. Neuquén
9. Río Negro

Exercise 3 (Chapter 17): Argentina: Matching

1. San Juan
2. Salta
3. La Rioja
4. Mendoza
5. Vinos Finos
6. Uco Valley
7. Reserva
8. Maipú
9. Río Negro
10. Cafayate
11. Patagonia
12. Neuquén
13. Cereza
14. Pedro Giménez

Exercise 4 (Chapter 17): Chile:

Fill in the Blank/Short Answer

1. 3,000; 100
2. Atacama Desert, Tierra del Fuego
3. Phylloxera
4. Humboldt
5. Cabernet Sauvignon

6. Carmenère
7. Sauvignon Vert, Sauvignon
8. Denominación de Origen (DO)
9. 75, 85%
10. Costa (“Coast”), Entre Cordilleras (“Between the Mountains”), and Andes

Exercise 5 (Chapter 17): Chile: Map Exercise

1. Elqui Valley
2. Limarí Valley
3. Choapa Valley
4. Aconcagua Valley
5. Casablanca Valley
6. San Antonio Valley
7. Maipo Valley
8. Rapel Valley
9. Curicó Valley
10. Maule Valley
11. Itata Valley
12. Bío-Bío Valley
13. Malleco Valley

Exercise 6 (Chapter 17): Chile: Matching

1. Maipo Valley
2. Limarí Valley
3. Rapel Valley
4. Aconcagua Valley
5. Curicó Valley
6. Central Valley
7. Atacama
8. Maule Valley
9. Choapa Valley
10. Bío-Bío Valley
11. Casablanca Valley
12. Leyda Valley

Chapter 17 Checkpoint Quiz

1. C
2. D
3. B
4. D
5. C
6. A
7. A
8. C
9. B
10. C



AUSTRALIA AND NEW ZEALAND

CHAPTER EIGHTEEN

CHAPTER 18: AUSTRALIA AND NEW ZEALAND

Exercise 1 (Chapter 18): Australian Wine:

Fill in the Blank/Short Answer

1. Shiraz (Syrah)
2. Grenache, Shiraz, and Mourvèdre
3. Geographical Indications (GI)
4. State, Zone, Region
5. 85%
6. Best Before, box wine
7. Stickies
8. Australian Wine and Brandy Corporation

Exercise 2 (Chapter 18): Australia: Map Exercise

1. Clare Valley
2. Barossa Valley
3. Eden Valley
4. Murray Darling
5. Riverina
6. Orange
7. Mudgee
8. Hunter Valley
9. Rutherglen
10. Yarra Valley
11. Mornington Peninsula
12. Goulburn Valley
13. Heathcote
14. Bendingo
15. Coonawarra
16. McLaren Vale
17. Adelaide Hills
18. Great Southern
19. Mount Barker
20. Frankland
21. Margaret River
22. Swan District
23. Perth Hills

Exercise 3 (Chapter 18): Australian Wine: Matching

1. Riverina
2. Limestone Coast
3. South Eastern Australia
4. Hunter Valley
5. Coonawarra
6. Rutherglen
7. Tasmania
8. Barossa Valley
9. Margaret River
10. Mudgee
11. Riverland
12. Clare Valley
13. Yarra Valley
14. Heathcote

Exercise 4: New Zealand (Chapter 18):

Fill in the Blank/Short Answer

1. 1970's
2. In the Pacific Ocean, 1,200 miles east of Australia
3. The Southern Alps
4. Blocks the westerly winds and forms a rain shadow for the eastern part of the South Island
5. It is surrounded by cold ocean waters and few parts of the country are more than 50 miles from the sea
6. In the rain shadow of the Southern Alps, in the rain shadows of the North Island volcanoes, along the east coast of both islands, or in the far north of the North Island
7. 85%
8. Sauvignon Blanc
9. Chardonnay, Pinot Gris, and Riesling
10. Pinot Noir
11. Cabernet Sauvignon, Merlot, and Syrah

Exercise 5 (Chapter 18): New Zealand: Map Exercise

1. Northland
2. Auckland
3. Waikato/Bay of Plenty
4. Gisborne
5. Hawke's Bay
6. Wairarapa
7. Marlborough
8. Canterbury
9. Central Otago
10. Nelson

Chapter 18 Checkpoint Quiz

1. C
2. B
3. D
4. D
5. C
6. A
7. A
8. B
9. A
10. C

Exercise 6 (Chapter 18): New Zealand: Matching

1. Central Otago
2. Gisborne
3. Aotearoa
4. Marlborough
5. Wairau River Valley
6. Banks Peninsula
7. Gimblett Gravels
8. Nelson
9. Awatere Valley
10. Waikato
11. Canterbury
12. Waipara Valley
13. Hawke's Bay

CHAPTER 19: AFRICA

Exercise 1 (Chapter 19): Africa:

Fill in the Blank/Short Answer

1. 1655
2. Generates winds that bring moist fogs and cooling breezes; generates the “Cape Doctor” wind
3. Chenin Blanc, Steen
4. Chardonnay, Sauvignon Blanc, Colombard, Hanepoot (Muscat of Alexandria)
5. A botrytis-affected dessert wine
6. Cabernet Sauvignon, Shiraz, Pinotage, Merlot
7. A blended red wine made with at least 30% Pinotage
8. Wine of Origin (WO)
9. Geographical Unit, Region, District, Ward

Exercise 2 (Chapter 19) South Africa: Map Exercise

1. Breedekloof
2. Worcester
3. Robertson
4. Calitzdorp
5. Langeberg-Garcia
6. Plettenberg Bay
7. Swellendam
8. Overberg
9. Cape Agulhas
10. Walker Bay
11. Elgin
12. Lutzville Valley
13. Citrusdal Valley
14. Citrusdal Mountain
15. Swartland
16. Tulbagh
17. Darling
18. Wellington
19. Tygerberg
20. Constantia
21. Cape Peninsula
22. Paarl
23. Stellenbosch
24. Franschhoek Valley

Exercise 3 (Chapter 19): Africa: Matching

1. Walker Bay
2. Robertson
3. Algeria
4. Swartland
5. Stellenbosch
6. Maghreb
7. Worcester
8. Franschhoek Valley
9. Orange River
10. Constantia
11. Paarl
12. Western Cape

Chapter 19 Checkpoint Quiz

1. B
2. C
3. D
4. D
5. A
6. D
7. D
8. C

PHYSIOLOGY OF TASTE AND TASTING PROCEDURES

CHAPTER TWENTY

CHAPTER 20: PHYSIOLOGY OF TASTE AND TASTING PROCEDURES

Exercise 1 (Chapter 20): Understanding the Senses:

Matching

- | | |
|------------------------|--------------------------|
| 1. Stimulus | 6. Recognition Threshold |
| 2. Volatile Components | 7. Olfactory Epithelium |
| 3. Sensation | 8. Flavor |
| 4. Perception | 9. Bitter |
| 5. Detection Threshold | 10. Sweet |
| | 11. Umami |

Exercise 2 (Chapter 20): The Colors of Wine: Fill in the Blank/Short Answer

White Wine Colors:	
Pale Yellow/Yellow-Green	Found in young white table wines from cool growing regions.
Pale Yellow/Yellow-Green	Found in white wines made from grapes that have not reached optimal ripeness or maturity.
Yellow (Straw to Lemon)	The standard hue for most young dry white wines.
Golden Yellow	Found in older white wines.
Golden Yellow	Found in young white wines from warm growing regions.
Golden Yellow	Found in white wines that have spent some time in barrels.
Amber Gold	May be indicative of a maderized or oxidized white wine.
Red Wine Colors:	
Inky Purple	Found in young reds.
Brick-Red	Found in older, mature reds.
Ruby-Orange	Found in high-acid reds.
Blue-Black	Found in low-acid reds.

Exercise 3 (Chapter 20): Wine Tasting:

Fill in the Blank/Short Answer

- 1 (one)
- 0.5 (one-half)
- Acidity, tannin
- Body (note: “weight” or “mouth feel” would also be acceptable answers)
- Astringent
- Hot, sweet, bitter
- 6.5
- White, dry, light-bodied
- Flights
- Turbid
- Alcohol, sugar, glycerol
- Off-odors
- Primary, secondary
- Bouquet

Chapter 20 Checkpoint Quiz

- B
- A
- B
- D
- C
- B
- C
- B



THE IMPACT OF ALCOHOL ON HEALTH

CHAPTER TWENTY-ONE

CHAPTER 21: THE IMPACT OF ALCOHOL ON HEALTH

Exercise 1 (Chapter 21): The Impact of Alcohol on Health: Fill in the Blank/Short Answer

1. Acetaldehyde, intoxication
2. Binge drinking
3. Up to one, up to two
4. 5 ounces
5. 12 ounces
6. 1.5 ounces
7. Clot, plaque
8. Increases
9. Fatty liver
10. Cirrhosis
11. Resveratrol

Chapter 21 Checkpoint Quiz

1. C
2. B
3. A
4. C
5. D

WINE ETIQUETTE AND SERVICE

CHAPTER TWENTY-TWO

CHAPTER 22: WINE ETIQUETTE AND SERVICE

Exercise 1 (Chapter 22): Wine Service: True or False

1. False
2. True
3. False
4. True
5. True
6. True
7. False
8. True
9. True
10. False
11. False

Chapter 22 Checkpoint Quiz

1. D
2. C
3. B
4. C
5. A
6. D
7. A
8. C
9. B
10. D

Exercise 2 (Chapter 22): Wine Service Tips:

Fill in the Blank/Short Answer

1. 45
2. 65
3. 43-50°F (6-8°C)
4. Alcohol
5. Aromas, flavors
6. Young, robust, red
7. Moderate, aromas
8. Fully aged/mature
9. Sediment
10. Biodynamic
11. 50-60°F (10-15°C)
12. 65 – 75%
13. Cork

This answer key is also available online at SWE's blog site at:

<http://winewitandwisdomswe.com/study-guide-updates/csw-updates/csw-workbook-answer-key/>