

# Answer Key



Wine Education  
and Certification  
Programs

An Educational  
Resource Published  
by the Society of Wine  
Educators

**SOCIETY**  
*of* **WINE**  
**EDUCATORS**



CERTIFIED  
SPECIALIST  
OF WINE

WORKBOOK  
2019

[www.societyofwineeducators.org](http://www.societyofwineeducators.org)  
202.406.8777

# Answer Key

# Answer Key

## Certified Specialist of Wine Workbook To Accompany the 2019 CSW Study Guide

### Chapter 1: Wine Composition and Chemistry

#### Exercise 1: Wine Components: Matching

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

#### Exercise 2: Wine Components: Fill in the Blank/Short Answer

1. Tartaric Acid, Malic Acid, Citric Acid, and Succinic Acid
2. Citric Acid, Succinic 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: Phenolic Compounds and Other Components: Matching

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

#### Exercise 4: Phenolic Compounds and Other Components: True or False

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

#### Chapter 1 Checkpoint Quiz

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

## Chapter 2: Wine Faults

### Exercise 1: Wine Faults: Matching

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

### Exercise 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 or Volatile Acidity
7. Sweaty, horsy, Band-Aid, or medicinal
8. Mercaptan (Ethyl Mercaptan)
9. Nail polish remover or model airplane glue
10. Sulfur dioxide
11. Hydrogen sulfide
12. Vinegar

### Chapter 2 Checkpoint Quiz

- |      |   |
|------|---|
| 1. B | 6. C  |
| 2. D | 7. A (note: the correct answer should read "part per <i>trillion</i> ") |
| 3. A | 8. B  |
| 4. B |   |
| 5. D |   |

## Chapter 3: Grape Varieties

### Exercise 1: Grapevine Species and Varieties: Matching

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

### Exercise 2: White Grape Varieties: Matching

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

### Exercise 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: 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 Toscano
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

## Chapter 4: Viticulture

### Exercise 1: Growth Cycle of the Vine: Timeline

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

### Exercise 2: The Vine's Metabolic Processes: Fill in the Blank/Short Answer

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

### Exercise 3: Vine Pests, Problems, and Diseases: Matching

- |                     |                     |
|---------------------|---------------------|
| 1. Coulure          | 5. Millerandage     |
| 2. Nematode         | 6. Peronospora      |
| 3. Botrytis Cinerea | 7. Pierce's Disease |
| 4. Oidium           | 8. Phylloxera       |

### Exercise 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, gravel (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 larger 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: Viticulture: True or False

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

### Chapter 4 Checkpoint Quiz

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

## Chapter 5: Fermentation and Still Wine Production

### Exercise 1: Fermentation and Still Wine Production: Timeline

1. Harvest
2. Sorting
3. Crushing
4. Pressing (note: crushing and pressing are 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: 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: Fermentation and Still Wine Production: Matching**

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

**Exercise 4: Red, White or Rosé: Comparison**

Process	Red?	White?	Rosé?
1. Saignée	X		X
2. De-stemming	X (optional, varies)	X (optional, varies)	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. Direct Press			X
12. Blending	X	X	X

### Exercise 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

## Chapter 6: Sparkling Wine Production

### Exercise 1: Sparkling Wine Production: Matching

1. Liqueur de tirage
2. Remuage
3. Sur lie
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  | 9. False  |
| 2. True  | 10. True  |
| 3. False | 11. False |
| 4. False | 12. True  |
| 5. False | 13. True  |
| 6. True  | 14. False |
| 7. True  | 15. True  |
| 8. False |           |

**Chapter 6 Checkpoint Quiz**

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

**Chapter 7: Fortified Wine Production**

**Exercise 1 (Chapter 7): Fortified Wine Production: Matching**

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

**Exercise 2 (Chapter 7): Fortified Wine Production: Short Answer/Fill in the blank**

- |                         |                     |
|-------------------------|---------------------|
| 1. Mutage               | 6. Biological Aging |
| 2. Palomino             | 7. Oxidative Aging  |
| 3. Sercial and Verdelho | 8. Solera System    |
| 4. Fino                 | 9. Mistelle         |
| 5. Oloroso              | 10. Roussillon      |

**Chapter 7 Checkpoint Quiz**

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

**Chapter 8: Introduction to the World Wine Industry**

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

- |                 |            |
|-----------------|------------|
| 1. Australia    | 4. Germany |
| 2. Spain        | 5. Italy   |
| 3. South Africa | 6. France  |



7. Italy
8. Spain

9. United States
10. Portugal

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

1. 1993, global marketplace
2. 56
3. Italy, France, and Spain
4. Protected Designation of Origin
5. December 31, 2011
6. Protected Geographical Indication
7. 100%
8. A minimum of 85%
9. A minimum of 85%
10. A minimum of 85%

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

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

**Chapter 8 Checkpoint Quiz**

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

**Chapter 9: France**

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

1. Bordeaux
2. Alsace
3. The Massif Central
4. Ugni Blanc (Trebiano)

5. Merlot
6. Vin de France

7. Seven

**Exercise 2 (Chapter 9): Wine Regions of France: Map Exercise**

- |                 |                  |
|-----------------|------------------|
| 1. Champagne    | 11. Languedoc    |
| 2. Alsace       | 12. Roussillon   |
| 3. Chablis      | 13. Madiran      |
| 4. Jura         | 14. Jurançon     |
| 5. Burgundy     | 15. Béarn        |
| 6. Beaujolais   | 16. Bordeaux     |
| 7. Savoie       | 17. Loire Valley |
| 8. Rhône Valley | 18. Cahors       |
| 9. Provence     | 19. Gaillac      |
| 10. Corsica     |                  |

**Exercise 3 (Chapter 9): Bordeaux: Matching**

- |                              |                        |
|------------------------------|------------------------|
| 1. Merlot                    | 9. Muscadelle          |
| 2. Château Cheval-Blanc      | 10. Cabernet Franc     |
| 3. Sauvignon Blanc           | 11. Dordogne           |
| 4. Château Mouton-Rothschild | 12. Cabernet Sauvignon |
| 5. En Primeur                | 13. Château Haut-Brion |
| 6. Château d'Yquem           | 14. Malbec             |
| 7. Sémillon                  | 15. Gironde            |
| 8. Garonne                   |                        |

**Exercise 4 (Chapter 9): Bordeaux: Map Exercise**

- |                                  |                     |
|----------------------------------|---------------------|
| 1. Côtes de Bourg                | 12. Cérons          |
| 2. Fronsac                       | 13. Graves          |
| 3. Pomerol                       | 14. Pessac-Léognan  |
| 4. Saint-Émilion                 | 15. Margaux         |
| 5. Sainte Foy- Côtes de Bordeaux | 16. Moulis-en-Médoc |
| 6. Graves de Vayres              | 17. Listrac-Médoc   |
| 7. Entre-Deux-Mers               | 18. Haut-Médoc      |
| 8. Sainte-Croix-du-Mont          | 19. Saint-Julien    |
| 9. Loupiac                       | 20. Pauillac        |
| 10. Sauternes                    | 21. Saint-Estèphe   |
| 11. Barsac                       |                     |

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

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

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

1. Pays Nantais
2. Anjou-Saumur
3. Touraine
4. Upper Loire (Note: Sometimes called the Eastern Loire)
5. Savennières
6. Bourgueil
7. Chinon
8. Vouvray
9. Sancerre
10. Pouilly-Fumé

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

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

**Exercise 8 (Chapter 9): The Loire Valley: Short Answer/Fill in the blank**

1. Malvoisie
2. Sur lie aging
3. Cabernet Franc
4. Pinot Noir
5. Fines Bulles
6. Coteaux du Layon, Bonnezeaux, Quarts-de-Chaume or Coteaux du Layon Premier Cru Chaume
7. Quarts-de-Chaume
8. Rosé de Loire (driest), Rosé d'Anjou (off-dry), Cabernet d'Anjou (slightly sweeter [sweetest])
9. Savennières
10. Chenin Blanc
11. Malbec
12. Cabernet Franc
13. Chinon, Bourgueil, and St. Nicholas-de-Bourgueil

**Exercise 9 (Chapter 9): Champagne: Short Answer/Fill in the blank**

1. Montagne de Reims, Vallée de la Marne, Côte des Blancs, Côte de Sézanne, Côte des Bar
2. Kimmeridgian Marl (note: sometimes called Kimmeridgian Clay)
3. Chardonnay, Pinot Noir, Meunier (Pinot Meunier)
4. Pinot Blanc, Pinot Gris, Petit Meslier, Arbane
5. Cuvée
6. Taille
7. Rebêche
8. Millésime
9. RM, or Récoltant-Manipulant
10. Still wines in red, white, and rosé

11. Rosé des Riceys

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

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

**Exercise 11 (Chapter 9): Burgundy: Map Exercise**

- |                           |                        |
|---------------------------|------------------------|
| 1. Chablis                | 7. Côte Chalonnaise    |
| 2. Dijon                  | 8. Mâconnais           |
| 3. Côte de Nuits          | 9. Nuits-Saint-Georges |
| 4. Hautes-Côtes de Nuits  | 10. Beaune             |
| 5. Hautes-Côtes de Beaune | 11. Tournus            |
| 6. Côte de Beaune         | 12. Mâcon              |

**Exercise 12 (Chapter 9): Burgundy by the Numbers**

1. 254
2. 90
3. 80
4. 24
5. 60
6. 14
7. 32
8. 33
9. 17
10. 8
11. 103
12. 129
13. 7

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

- |                      |                         |
|----------------------|-------------------------|
| 1. Marsannay         | 7. Vougeot              |
| 2. Fixin             | 8. Flagey-Échezeaux     |
| 3. Brochon           | 9. Vosne-Romanée        |
| 4. Gevry-Chambertin  | 10. Nuits-Saint-Georges |
| 5. Morey-Saint-Denis | 11. Comblanchien        |
| 6. Chambolle-Musigny | 12. Corgoloin           |

**Exercise 14 (Chapter 9): Burgundy: Matching**

- |                  |              |                   |
|------------------|--------------|-------------------|
| 1. Gamay         | 4. Mercurey  | 7. Côte de Beaune |
| 2. Côte de Nuits | 5. Marsannay | 8. Chardonnay     |
| 3. Climat        | 6. Aligoté   | 9. Grand Cru      |

10. Clos de Vougeot
11. Corton

12. Pinot Noir
13. Premier Cru

14. Montrachet
15. La Tâche

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

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

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

- |          |           |           |
|----------|-----------|-----------|
| 1. False | 7. False  | 13. True  |
| 2. True  | 8. True   | 14. True  |
| 3. True  | 9. False  | 15. True  |
| 4. False | 10. False | 16. False |
| 5. True  | 11. True  |           |
| 6. True  | 12. True  |           |

### Exercise 17 (Chapter 9): Grand Cru Vineyards of Burgundy

	Grand Cru Vineyard	Commune(s)	Red, White, or Both?
1.	<b>Montrachet</b>	Puligny-Montrachet and Chassagne-Montrachet	White
2.	<b>La Grande Rue</b>	Vosne-Romanée	Red
3.	<b>Bonnes Mares</b>	Morey-St.-Denis and Chambolle-Musigny	Red
4.	<b>Romanée-Conti</b>	Vosne-Romanée	Red
5.	<b>Clos de la Roche</b>	Morey-St.-Denis	Red
6.	<b>Corton</b>	Ladoix-Serrigny, Aloxe-Corton, and Pernand-Vergelesses	Red & White
7.	<b>Musigny</b>	Chambolle-Musigny	Red & White
8.	<b>Richebourg</b>	Vosne-Romanée	Red
9.	<b>Échezeaux</b>	Flagey-Échezeaux (as there is no Flagey-Échezeaux communal AOC, it is often listed under the heading of Vosne-Romanée)	Red
10.	<b>Corton-Charlemagne</b>	Ladoix-Serrigny, Aloxe-Corton, and Pernand-Vergelesses	White
11.	<b>Clos de Vougeot</b>	Vougeot	Red
12.	<b>La Tâche</b>	Vosne-Romanée	Red
13.	<b>Chambertin</b>	Gevrey-Chambertin	Red

### Exercise 18 (Chapter 9): Beaujolais: Map Exercise

- |                  |                     |
|------------------|---------------------|
| 1. Saint-Amour   | 4. Morgon           |
| 2. Chénas        | 5. Côte de Brouilly |
| 3. Moulin-à-Vent | 6. Brouilly         |

- |               |                         |
|---------------|-------------------------|
| 7. Julié纳斯    | 10. Régnié              |
| 8. Fleurie    | 11. Beaujolais-Villages |
| 9. Chiroubles | 12. Beaujolais AOC      |

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

1. Granite, Gamay
2. Saône
3. Carbonic maceration
4. Thursday, November
5. Mâconnais
6. Chardonnay, Aligoté, Pinot Noir, Melon de Bourgogne, and Pinot Gris
7. 38 (thirty-eight)
8. Chiroubles, Fleurie, St.-Amour
9. Brouilly, Côte de Brouilly, Julié纳斯, Régnié
10. Ché纳斯, Moulin-à-Vent, Morgon

**Exercise 20 (Chapter 9): The Rhône Valley: Map Exercise**

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

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

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

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

- |                         |                                       |
|-------------------------|---------------------------------------|
| 1. Pic Saint-Loup       | 11. St.-Georges d'Orques              |
| 2. Muscat de Mireval    | 12. Terrasses du Larzac               |
| 3. Muscat de Frontignan | 13. Clairette du Languedoc            |
| 4. Gres de Montpellier  | 14. Cabrières                         |
| 5. Picpoul de Pinet     | 15. Faugères                          |
| 6. La Clape             | 16. Saint-Chinian                     |
| 7. Quatourze            | 17. Muscat de Saint-Jean-de-Minervois |
| 8. Fitou                | 18. Minervois                         |
| 9. Rivesaltes           | 19. Cabardès                          |
| 10. Banyuls             | 20. Corbières                         |

21. Malepère
22. Limoux

23. Maury

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

1. Cahors
2. Côtes de Provence
3. Arrufiac
4. Bandol
5. Limoux
6. Fer Servadou
7. Terrasses du Larzac
8. Corbières
9. Madiran
10. Minervois
11. Sainte-Victoire
12. Rivesaltes
13. Vermentino
14. Nielluccio

**Chapter 9 Checkpoint Quiz**

- |      |       |       |
|------|-------|-------|
| 1. D | 9. D  | 17. A |
| 2. C | 10. B | 18. D |
| 3. A | 11. A | 19. B |
| 4. B | 12. D | 20. A |
| 5. B | 13. C | 21. C |
| 6. D | 14. B | 22. B |
| 7. A | 15. C |       |
| 8. C | 16. C |       |

**Chapter 10: Italy**

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

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

**Exercise 2 (Chapter 10): Italy: Map Exercise**

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

25. Abruzzo  
26. Molise

27. Puglia (Apulia)

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

<b>Appellation</b>	<b>Designation</b>	<b>Grape/Grapes</b>	<b>Style: Red, White or Rosé; Dry or Sweet; Still or Sparkling</b>
<b>Amarone della Valpolicella</b>	<b>DOCG</b>	<b>Corvina, Corvinone, Rondinella</b>	<b>Red, dry, still</b>
<b>Recioto della Valpolicella</b>	DOCG	Corvina, Corvinone, Rondinella	Red, sweet, still
<b>Valpolicella</b>	DOC	Corvina, Corvinone, Rondinella	Red, dry, still
<b>Bardolino Superiore</b>	DOCG	Corvina, Corvinone, Rondinella	Red, dry, still
<b>Bardolino Chiaretto</b>	DOC	Corvina, Corvinone, Rondinella	Rosé, dry, still
<b>Soave</b>	DOC	Garganega (min. 70%), Trebbiano, Chardonnay	White, dry, still
<b>Recioto di Soave</b>	DOCG	Garganega (min. 70%), Trebbiano, Chardonnay	White, sweet, still
<b>Asolo Prosecco</b>	DOCG	Glera (min. 85%)	White, dry, sparkling (note: is allowed to be dry-to-demi-sec)
<b>Prosecco</b>	DOC	Glera (min. 85%)	White, dry, sparkling (note: is allowed to be dry-to-demi-sec)

**Exercise 4 (Chapter 10): Veneto: Map Exercise**

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



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

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

**Exercise 6 (Chapter 10): Piedmont: Map Exercise**

1. Boca DOC
2. Gattinara DOCG
3. Ghemme DOCG
4. Barbera d'Asti DOCG
5. Colli Tortonesi DOC
6. Gavi DOCG
7. Brachetto d'Acqui DOCG
8. Lessona DOC
9. Carema DOC
10. Erbaluce di Caluso DOCG
11. Freisa di Chieri DOC
12. Roero DOCG
13. Barolo DOCG
14. Barbaresco DOCG
15. Nizza DOCG

**Exercise 7 (Chapter 10): Northern Italy: Matching**

1. Ribolla Gialla
2. Appassimento
3. Satèn
4. Chiavennasca
5. Inferno
6. Südtirol
7. Collio Goriziano
8. Franciacorta
9. Metodo Classico
10. Recioto
11. Spanna
12. Sforzato
13. Valtellina
14. Ripasso
15. Langhe

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

1. Florence, Pisa, and Siena
2. 90% (nearly)
3. Super-Tuscan
4. 70% (note: Many references state that the minimum is 75%. However, according to the Production Regulations for the Chianti DOCG, the minimum is 70%.)
5. Canaiolo Nero, "other suitable red varieties," Trebbiano (white), Malvasia (white)
6. Colli Aretini, Colli Fiorentini, Colli Senesi, Colline Pisane, Montalbano, Montespertoli, Rufina
7. 80%
8. Chianti Classico Gran Selezione
9. Two years, four months, January 1 of the fifth year following harvest
10. Occhio di pernice
11. Vernaccia di San Gimignano DOCG

**Exercise 9 (Chapter 10): Tuscany: Matching**

- |                     |                     |
|---------------------|---------------------|
| 1. Sassicaia        | 8. Vin Santo        |
| 2. Vino Nobile      | 9. Prugnolo Gentile |
| 3. Carmignano       | 10. Colorino        |
| 4. Sangiovese       | 11. Bolgheri        |
| 5. Morellino        | 12. Canaiolo Nero   |
| 6. Governo          | 13. Tignanello      |
| 7. Chianti Classico |                     |

**Exercise 10 (Chapter 10): Chianti Map Exercise**

- |                     |                   |
|---------------------|-------------------|
| 1. Colli Fiorentini | 7. Colli Senesi   |
| 2. Rufina           | 8. Colline Pisane |
| 3. Greve            | 9. Pisa           |
| 4. Chianti Classico | 10. Montespertoli |
| 5. Colli Aretini    | 11. Montalbano    |
| 6. Siena            | 12. Florence      |

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

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

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

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

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

<b>Marsala DOC</b>	
Location:	Sicily
Main Grape Varieties:	Cataratto, Grillo, and Inzolia
Three Main Types:	Oro (golden), Ambra (amber), and Rubino (ruby/red)
<b>Sweetness Levels:</b>	
Secco (dry)	Maximum 4% residual sugar
Semisecco (semidry)	4% to 10% residual sugar
Dolce (sweet)	More than 10% residual sugar
<b>Aging Requirements:</b>	
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 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 | 9. A  |
| 2. B | 10. B |
| 3. C | 11. C |
| 4. D | 12. B |
| 5. C | 13. D |
| 6. D | 14. C |
| 7. A | 15. A |
| 8. C | 16. C |

17. B
18. A
19. D
20. C

21. C
22. B

## Chapter 11: Spain

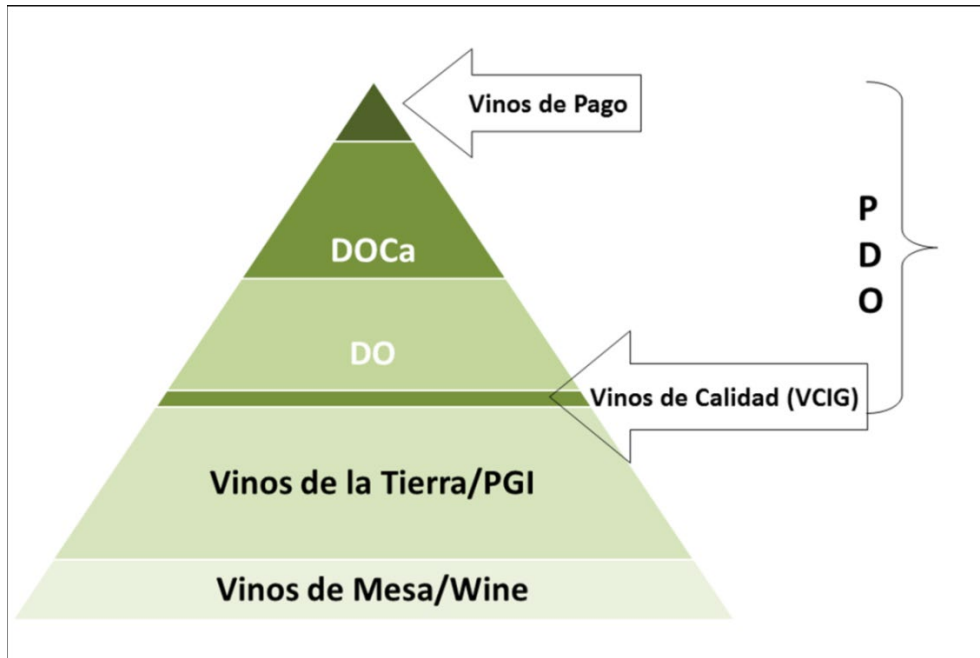
### Exercise 1 (Chapter 11): Spanish Grape Varieties: Matching

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

### Exercise 2 (Chapter 11): Spain: Map Exercise

- |                       |                        |
|-----------------------|------------------------|
| 1. Bixkaiko Txakolina | 14. Montilla-Moriles   |
| 2. Navarra            | 15. Málaga             |
| 3. Somontano          | 16. Jerez-Xéres-Sherry |
| 4. Costers del Segre  | 17. Ribeiro            |
| 5. Penedès            | 18. Rías Baixas        |
| 6. Tarragona          | 19. Ribeira Sacra      |
| 7. Priorat            | 20. Bierzo             |
| 8. Montsant           | 21. Toro               |
| 9. Tierra Alta        | 22. Rueda              |
| 10. Valencia          | 23. Cigales            |
| 11. Yecla             | 24. Rioja              |
| 12. Jumilla           | 25. Ribera del Duero   |
| 13. La Mancha         | 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:				
	Red Wines		White and Rosé Wines	
<b>Crianza</b>	Barrel Aging: 6 months	Total Aging: 24 months	Barrel Aging: 6 months	Total Aging: 18 months
	Red Wines		White and Rosé Wines	
<b>Reserva</b>	Barrel Aging: 12 months	Total Aging: 36 months	Barrel Aging: 6 months	Total Aging: 24 months
	Red Wines		White and Rosé Wines	
<b>Gran Reserva</b>	Barrel Aging: 18 months	Total Aging: 60 months	Barrel Aging: 6 months	Total Aging: 48 months
<b>Joven (young) or Genérico (generic)</b>	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     | 8. Ribeiro           |
| 2. Penedès     | 9. Catalonia         |
| 3. Somontano   | 10. Priorat          |
| 4. Rías Baixas | 11. Montsant         |
| 5. Valdeorras  | 12. Galicia          |
| 6. Rueda       | 13. Ribera del Duero |
| 7. Navarra     | 14. Tarragona        |

**Exercise 6 (Chapter 11): Rioja: Map Exercise**

- |                  |                      |
|------------------|----------------------|
| 1. Alava         | 10. Rioja Alta       |
| 2. Haro          | 11. Rioja Oriental   |
| 3. Burgos        | 12. Oja Valley       |
| 4. La Rioja      | 13. Najerilla Valley |
| 5. Logroño       | 14. Iregua Valley    |
| 6. Soria         | 15. Leza Valley      |
| 7. Zaragoza      | 16. Jubera Valley    |
| 8. Navarra       | 17. Cidacos Valley   |
| 9. Rioja Alavesa | 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 Oriental
- 90%
- Tempranillo; Garnacha, Mazuelo (Carignan), and Graciano
- Viura (Macabeo)
- Malvasia & Garnacha Blanca; Chardonnay & Sauvignon Blanc
- Bordeaux
- American oak
- Fruit; earthiness, minerality, and a “leathery” bouquet
- Garnacha
- 60, 24, 24

**Exercise 8: Cava: Fill in the Blank**

<b>Cava</b>	
<b>Grape Varieties:</b>	
Macabeo Xarel-lo Parellada	<b>The three classic grape varieties used in Cava</b>
Macabeo	<b>The same grape as Rioja’s Viura, this grape produces dry wines of balanced acidity</b>
	<b>This grape forms the basis for most Cava blends as it</b>

Xarel-lo	<b>provides a good deal of body and acidity</b>
Parellada	<b>This grape adapts well to higher elevation vineyards and produces wines with great subtlety</b>
Chardonnay	<b>This international white grape variety has recently been added to the list of grapes allowed in Cava</b>
Trepat	<b>This red grape variety, thought to be native to Catalonia, is authorized for use in rosé (rosado) Cava only</b>
Pinot Noir Garnacha Monastrell	<b>These three red grapes are also approved for use in Cava</b>
<b>Production Requirements:</b>	
Método Tradicional (Traditional Method)	<b>Required method of production for all Cava</b>
9 months	<b>Minimum lees aging time for basic Cava</b>
Any sweetness level is allowed	<b>Required sweetness level for basic Cava</b>
15 months	<b>Minimum lees aging time for Cava Reserva</b>
Brut level or drier	<b>Required sweetness level for Cava Reserva</b>
30 months	<b>Minimum lees aging time for Cava Gran Reserva</b>
Brut level or drier	<b>Required sweetness level for Cava Gran Reserva</b>
36 months	<b>Minimum lees aging time for Cava de Paraje Calificado</b>
Brut level or drier	<b>Required sweetness level for Cava de Paraje Calificado</b>

**Exercise 9 (Chapter 11): Sherry and Andalusia: Matching**

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

**Chapter 11 Checkpoint Quiz**

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

**Chapter 12: Portugal**

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

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

**Exercise 2 (Chapter 12): Portugal: Map Exercise**

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 River Valley: Map Exercise**

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

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

<b>Port</b>	
<b>Region of Origin:</b>	Porto DOC (located in the Douro River Valley, in northern Portugal)
<b>Sub-regions:</b>	Baixo Corgo, Cima Corgo, Douro Superior
<b>Grape Varieties:</b>	
<b>Five preferred red grape varieties</b>	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão
<b>Two predominant white grape varieties:</b>	Malvasia, Gouveio
<b>Styles of Port:</b>	
Ruby	<b>The simplest style of Port; aged in large oak vats for about two years before being bottled and ready-to-drink</b>
Late-Bottled Vintage	<b>Wine from a single year, matured in large oak casks for four to six years after harvest</b>
Reserve Tawny	<b>Port that has been aged for a minimum of seven years before bottling</b>
	<b>Wine from a single year designated as being an outstanding</b>



Vintage	<b>year; aged for two to three years in cask before being bottled</b>
Single Quinta Vintage	<b>Port produced from the grapes of one year and one estate</b>
Colheita	<b>A single-vintage tawny Port</b>
White	<b>Port produced using Malvasia Fina and Gouveio grapes, among others</b>
Rosé	<b>Non-traditional style of Port originally produced by Croft, first released in 2008</b>

### Exercise 6 (Chapter 12): Madeira: Fill in the Blank/Short Answer

1. Atlantic, 400
2. Madeira DOC
3. Terras Madeirenses
4. Tinta Negra Mole
5. Sercial, Verdelho, Boal, and Malvasia (Malmsey)
6. Fortified
7. Sercial, Verdelho, or Tinta Negra
8. Boal, Malvasia, or Tinta Negra
9. Canteiro
10. Estufagem
11. Canteiro
12. 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

- |      |       |
|------|-------|
| 1. D | 7. B  |
| 2. C | 8. C  |
| 3. C | 9. D  |
| 4. A | 10. B |
| 5. D | 11. A |
| 6. A | 12. C |

## Chapter 13: Germany

### Exercise 1 (Chapter 13): Germany: Map Exercise

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

### 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
12. Prädikatswein
13. Edelfäule
14. Oechsle

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

1. Kabinett
2. Spätlese
3. Auslese
4. Beerenauslese (BA)
5. Eiswein (Ice Wine)
6. Trockenbeerenauslese (TBA)

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

1. Anbaugebiete
2. Bereiche
3. Grosslagen
4. Einzellagen

**Exercise 5 (Chapter 13): German Wine Labels: Matching**

1. Verband Deutscher Prädikatsweingüter (VDP)
2. Grosse Lage
3. Erste Lage
4. Süssreserve
5. Gutsabfüllung
6. Erzeugerabfüllung
7. Abfüller
8. Feinherb
9. Lieblich
10. Trocken
11. Grosses Gewächs
12. Schaumwein
13. Chaptalization
14. Weissherbst
15. Sekt

**Exercise 6 (Chapter 13): German Wine Regions: Matching**

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

### Chapter 13 Checkpoint Quiz

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

### Chapter 14: Central and Eastern Europe

#### Exercise 1 (Chapter 14): Austria: Map Exercise

- |                              |                                |
|------------------------------|--------------------------------|
| 1. Weinviertel DAC           | 10. Kamptal DAC                |
| 2. Carnuntum                 | 11. Kremstal DAC               |
| 3. Neusiedlersee DAC         | 12. Wachau                     |
| 4. Leithaberg DAC            | 13. Traisental DAC             |
| 5. Mittelburgenland DAC      | 14. Wagram                     |
| 6. Eisenberg DAC             | 15. Wiener Gemischter Satz DAC |
| 7. Vulkanland Steiermark DAC | 16. Thermenregion              |
| 8. Südsteiermark DAC         | 17. Rosalia DAC                |
| 9. Weststeiermark DAC        |                                |

#### Exercise 2: Wines of Austria: Fill in the Blank/Short Answer

- 66%
- One third (35,530 acres/14, 380 ha)
- Fresh fruit, vibrant acidity, citrus, white pepper, mineral
- Müller-Thurgau
- Morillon
- Zweigelt
- Blaufränkisch
- Klosterneuburger Mostwaage (KMW)
- 1.2
- Spätesee–Spätesee is the lowest level of the Prädikat in Austria; while in Germany, Kabinett is the lowest level of the Prädikat. (Another way of saying this is: Kabinett-level wines are not considered Prädikatswein in Austria, but they can be Prädikatswein in Germany.)
- 40, 14 (red), 26 (white)
- Districtus Austriae Controllatus (DAC)

#### Exercise 3 (Chapter 14): Wine Regions of Austria: Fill in the Blank/Short Answer

- Niederösterreich (Lower Austria)
- Grüner Veltliner
- Blaufränkisch
- Ruster Ausbruch, (Lake) Neusiedl, Burgenland
- Zweigelt
- Roter
- Heurigen
- Wiener Gemischter Satz DAC

9. Leithaberg DAC
10. Vulkanland Steiermark DAC
11. Weststeiermark DAC
12. Danube
13. Weinviertel DAC
14. Wachau
15. Blauer Wildbacher

#### **Exercise 4 (Chapter 14) Central and Eastern Europe: Matching**

1. Saperavi
2. Kékfrankos
3. Chasselas
4. Tokaji Aszú
5. Egri Bikavér
6. Cotnari
7. Croatia
8. Dealu Mare
9. Kvevri
10. Crimea
11. Rkatsiteli
12. Kakheti
13. Graševina
14. Târnave
15. Tribidrag

#### **Chapter 14 Checkpoint Quiz**

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

### **Chapter 15: Eastern Mediterranean**

#### **Exercise 1 (Chapter 15): Greece: Map Exercise**

- |                   |                                   |
|-------------------|-----------------------------------|
| 1. Thrace         | 8. Naoussa PDO                    |
| 2. Macedonia      | 9. Amynteo PDO                    |
| 3. Thessalia      | 10. Mavrodaphne of Cephalonia PDO |
| 4. Epirus         | 11. Muscat of Patras PDO          |
| 5. Central Greece | 12. Malvasia Sitia PDO            |
| 6. Peloponnese    | 13. Goumenissa PDO                |
| 7. Crete          | 14. Slopes of Meliton PDO         |

15. Rapsani PDO
16. Muscat of Rio Patras PDO
17. Nemea PDO
18. Mantinia PDO

19. Samos PDO
20. Rhodes PDO
21. Paros PDO
22. Santorini PDO

**Exercise 2 (Chapter 15): Greek Wines: Matching**

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

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

1. Two, one year
2. Four, 18 months
3. Six, three
4. Two, one year
5. Aged in barrel, exceeded
6. Neamea OPAP
7. The island of Cyprus
8. Mavro (red) and Xynisteri (white)
9. The mana system
10. Bekaa Valley
11. Chateau Musar
12. Galilee
13. Negev
14. Shimson (Samson)
15. Shomron (Samaria)

**Chapter 15 Checkpoint Quiz**

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

## Chapter 16: United States and North America

### Exercise 1 (Chapter 16): U.S. Wine History: Fill in the Blank/Short Answer

1. 1920 – 1933
2. Gold was discovered in California
3. The Paris Tasting (sometimes referred to as “The Judgment of Paris”)
4. Agoston Haraszthy
5. Charles Krug
6. Nicholas Longworth
7. 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

- |                          |                           |
|--------------------------|---------------------------|
| 1. Off-premise Retailers | 8. Distributors           |
| 2. TTB                   | 9. ATF                    |
| 3. Producers             | 10. Off-premise Retailers |
| 4. On-premise Retailers  | 11. TTB                   |
| 5. ATF                   | 12. On-premise Retailers  |
| 6. TTB                   | 13. TTB                   |
| 7. Producers             |                           |

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

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

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

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

11. True
12. False
13. False

14. True
15. True

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

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

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

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

**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. Petaluma Gap
11. Fort Ross-Seaview
12. Zinfandel
13. Cole Ranch
14. Howell Mountain
15. Chiles Valley
16. Fountaingrove District

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

1. Santa Cruz Mountains AVA
2. Ben Lomond Mountain AVA
3. Monterey AVA
4. Carmel Valley AVA
5. Santa Lucia Highlands AVA
6. Chalona AVA
7. Arroyo Seco AVA
8. San Bernabe AVA
9. San Lucas AVA
10. San Antonio Valley AVA
11. Livermore Valley AVA
12. Santa Clara Valley AVA
13. San Ysidro District AVA
14. Pacheco Pass AVA
15. San Benito AVA
16. Cienega Valley AVA
17. Mount Harlan AVA
18. Paicines AVA
19. Hames Valley AVA

**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     | 12. Sierra Foothills   |
| 8. Ben Lomond Mountain | 13. Livermore Valley   |
| 9. Central Valley      | 14. Lake County        |
| 10. Alta Mesa          | 15. Los Olivos         |
| 11. El Dorado          | 16. Santa Maria Valley |

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

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

**Exercise 11 (Chapter 16): Washington State: Fill in the Blank/Short Answer**

- |   |                                      |
|---|--------------------------------------|
| 1. 95%                                  | 8. Yakima Valley                     |
| 2. Second                               | 9. Red Mountain                      |
| 3. Rain shadow                          | 10. Puget Sound                      |
| 4. Northerly latitude                   | 11. Ancient Lakes of Columbia Valley |
| 5. Cabernet Sauvignon and Merlot, Syrah | 12. Columbia Gorge                   |
| 6. New World                            | 13. Lewis-Clark Valley AVA           |
| 7. Columbia Valley                      |                                      |

**Exercise 12 (Chapter 16): Oregon: Map Exercise**

- |                          |                                      |
|--------------------------|--------------------------------------|
| 1. Willamette Valley AVA | 5. Columbia Valley AVA               |
| 2. Umpqua Valley AVA     | 6. The Rocks of Milton-Freewater AVA |
| 3. Rogue Valley AVA      | 7. Walla Walla Valley AVA            |
| 4. Columbia Gorge AVA    | 8. Snake River Valley AVA            |

**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, Van Duzer Corridor, and Chehalem Mountains
6. Rocks District of Milton-Freewater, Washington State
7. Applegate Valley
8. Umpqua and Rogue

**Exercise 14 (Chapter 16): Willamette Valley: Map Exercise**



1. Yamhill-Carlton AVA
2. McMinnville AVA
3. Van Duzer Corridor AVA
4. Eola-Amity AVA
5. Chehalem Mountains AVA
6. Ribbon Ridge AVA
7. Dundee Hills AVA

**Exercise 15 (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. *Vitis labrusca*, hybrids
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. Valle de Guadalupe, Ensenada
12. Casa Madero

**Chapter 16 Checkpoint Quiz**

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

**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

**Exercise 2 (Chapter 17): Argentina: Map Exercise**

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

**Exercise 3 (Chapter 17): Argentina: Matching**

- |                |                   |
|----------------|-------------------|
| 1. San Juan    | 9. Río Negro      |
| 2. Salta       | 10. Cafayate      |
| 3. La Rioja    | 11. Patagonia     |
| 4. Mendoza     | 12. Neuquén       |
| 5. Vinos Finos | 13. Bonarda       |
| 6. Uco Valley  | 14. Pedro Giménez |
| 7. Reserva     | 15. Cereza        |
| 8. Maipú       |                   |

**Exercise 4 (Chapter 17): Chile: Fill in the Blank/Short Answer**

1. 2,700; 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       | 8. Rapel Valley    |
| 2. Limarí Valley      | 9. Curicó Valley   |
| 3. Choapa Valley      | 10. Maule Valley   |
| 4. Aconcagua Valley   | 11. Itata Valley   |
| 5. Casablanca Valley  | 12. Bío-Bío Valley |
| 6. San Antonio Valley | 13. Malleco Valley |
| 7. Maipo Valley       |                    |

**Exercise 6 (Chapter 17): Chile: Matching**

- |                     |                    |
|---------------------|--------------------|
| 1. Maipo Valley     | 6. Central Valley  |
| 2. Limarí Valley    | 7. Atacama Region  |
| 3. Rapel Valley     | 8. Maule Valley    |
| 4. Aconcagua Valley | 9. Austral Region  |
| 5. Curicó Valley    | 10. Bío-Bío Valley |

11. Casablanca Valley
12. Leyda Valley

13. Elqui Valley
14. Choapa Valley

### Chapter 17 Checkpoint Quiz

- |      |       |
|------|-------|
| 1. C | 7. A  |
| 2. D | 8. C  |
| 3. B | 9. B  |
| 4. D | 10. C |
| 5. C | 11. D |
| 6. A |       |

## 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 Grape and Wine Authority

### Exercise 2 (Chapter 18): Australia: Map Exercise

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

### Exercise 3 (Chapter 18): Australian Wine: Matching

- |                            |                   |
|----------------------------|-------------------|
| 1. Riverina                | 8. Barossa Valley |
| 2. Limestone Coast         | 9. Margaret River |
| 3. South Eastern Australia | 10. Mudgee        |
| 4. Hunter Valley           | 11. Riverland     |
| 5. Coonawarra              | 12. Clare Valley  |
| 6. Rutherglen              | 13. Yarra Valley  |
| 7. Tasmania                | 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 (1,930 km) 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 and Pinot Gris (followed by Riesling and Gewürztraminer)
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. Waitaki Valley
10. Otago/Central Otago
11. Nelson

**Exercise 6 (Chapter 18): New Zealand: Matching**

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

**Chapter 18 Checkpoint Quiz**

- |      |      |       |
|------|------|-------|
| 1. C | 5. C | 9. A  |
| 2. B | 6. A | 10. C |
| 3. D | 7. A | 11. D |
| 4. D | 8. B | 12. B |

**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. A botrytis-affected dessert wine
5. A blended red wine made with 30% to 80% Pinotage
6. Wine of Origin (WO)
7. Geographical Unit, Region, District, Ward

### Exercise 2 (Chapter 19) South Africa: Map Exercise

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

### Exercise 3 (Chapter 19): Africa: Matching

- |                 |                        |
|-----------------|------------------------|
| 1. Walker Bay   | 8. Franschhoek Valley  |
| 2. Robertson    | 9. Northern Cape       |
| 3. Algeria      | 10. Constantia         |
| 4. Swartland    | 11. Paarl              |
| 5. Stellenbosch | 12. Western Cape       |
| 6. Devon Valley | 13. Drakenstein Valley |
| 7. Worcester    | 14. Cape Town          |

### Chapter 19 Checkpoint Quiz

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

## Chapter 20: Asia

### Exercise 1 (Chapter 20): China: Fill in the Blank/Short Answer

1. 1892, Qing
2. Shandong
3. Fourth
4. Yan 73
5. Gongniang No. 1
6. Cabernet Gernischt
7. Marselan
8. Dragon Eyes

9. Eastern Foot of Helan Mountain

**Exercise 2 (Chapter 20): China Map Exercise**

- |             |             |
|-------------|-------------|
| 1. Xinjiang | 6. Beijing  |
| 2. Gansu    | 7. Hebei    |
| 3. Ningxia  | 8. Tianjin  |
| 4. Shaanxi  | 9. Shandong |
| 5. Shanxi   | 10. Yunnan  |

**Exercise 3 (Chapter 20): Wine Regions of China: Matching**

- |             |              |
|-------------|--------------|
| 1. Hebei    | 8. Shandong  |
| 2. Xinjiang | 9. Shanxi    |
| 3. Yunnan   | 10. Hebei    |
| 4. Ningxia  | 11. Ningxia  |
| 5. Hebei    | 12. Yunnan   |
| 6. Yunnan   | 13. Ningxia  |
| 7. Xinjiang | 14. Xinjiang |

**Exercise 4 (Chapter 20): Japan: True or false**

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

**Chapter 20 Checkpoint Quiz**

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

**Chapter 21: The Sensory Evaluation of Wine**

**Exercise 1 (Chapter 21): Understanding the Senses: Matching**

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

**Exercise 2 (Chapter 21): The Colors of Wine: Fill in the Blank/Short Answer**

<b>White Wine Colors:</b>	
Pale Yellow/Yellow-Green	<b>Found in young white table wines from cool growing regions</b>
Pale Yellow/Yellow-Green	<b>Found in white wines made from grapes that have not reached optimal ripeness or maturity</b>
Yellow (Straw to Lemon)	<b>The standard hue for most young dry white wines</b>
Golden Yellow	<b>Found in older white wines</b>
Golden Yellow	<b>Found in young white wines from warm growing regions</b>
Golden Yellow	<b>Found in white wines that have spent some time in barrels</b>

Amber Gold	May be indicative of a maderized or oxidized white wine
<b>Red Wine Colors:</b>	
Inky Purple	Found in young reds
Brick-Red	Found in older, mature reds
Ruby-Orange	Found in high-acid reds
Black-Blue	Found in low-acid reds
Rust	May be indicative of an oxidized red wine

**Exercise 3 (Chapter 21): Wine Tasting: Fill in the Blank/Short Answer**

- 1 (one)
- 0.5%
- Acidity, tannin
- Body (note: "weight" or "mouth feel" would also be acceptable answers)
- Astringent
- Hot, sweet, bitter
- 6.5 ounces (59-60 ml)
- Bitterness
- Flights
- Turbid
- Alcohol, sugar
- Off-odors (faults)
- Primary, secondary
- Bouquet
- Sur lie aging

**Chapter 21 Checkpoint Quiz**

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

**Chapter 22: The Impact of Alcohol on Health**

**Exercise 1 (Chapter 22): The Impact of Alcohol on Health: Fill in the Blank/Short Answer**

- |                               |                 |
|-------------------------------|-----------------|
| 1. Acetaldehyde, intoxication | 7. Clot, plaque |
| 2. Binge drinking             | 8. Increases    |
| 3. Up to one, up to two       | 9. Fatty liver  |
| 4. 5 ounces (148 ml)          | 10. Cirrhosis   |
| 5. 12 ounces (355 ml)         | 11. Resveratrol |
| 6. 1.5 ounces (44 ml)         |                 |

**Chapter 22 Checkpoint Quiz**

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

**Chapter 23: Wine Etiquette and Service**

**Exercise 1 (Chapter 23): 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

**Exercise 2 (Chapter 23): Wine Service Tips: Fill in the Blank/Short Answer**

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

**Exercise 3 (Chapter 23): Food and Wine Pairing: Fill in the Blank**

The Interaction of Wine and Food	
Food Component:	Expected impact on Wine: Increases or decreases
<b>Acidity</b>	<u>Decreases</u> the perceived acidity of a wine
	<u>Increases</u> the perceived sweetness of a wine
	<u>Increases</u> the perceived body (richness) of a wine
<b>Sweetness</b>	<u>Increases</u> the perceived acidity of a wine
	<u>Decreases</u> the perceived sweetness of a wine
	<u>Decreases</u> the perceived fruitiness of a wine
	<u>Decreases</u> the perceived body (richness) of a wine
	<u>Decreases</u> perceived "heat" from spicy food
<b>Saltiness</b>	<u>Increases</u> the perceived fruitiness of a wine
	<u>Increases</u> the perceived body (richness) of a wine
	<u>Decreases</u> the perceived bitterness of a wine
<b>Bitterness</b>	<u>Increases</u> the perceived bitterness of a wine
<b>Umami</b>	<u>Decreases</u> the perceived sweetness of a wine
	<u>Decreases</u> the perceived fruitiness of a wine
	<u>Decreases</u> the perceived body (richness) of a wine
	<u>Increases</u> the perceived bitterness of a wine

**Chapter 23 Checkpoint Quiz**

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



7. A  
8. C

9. B  
10. D