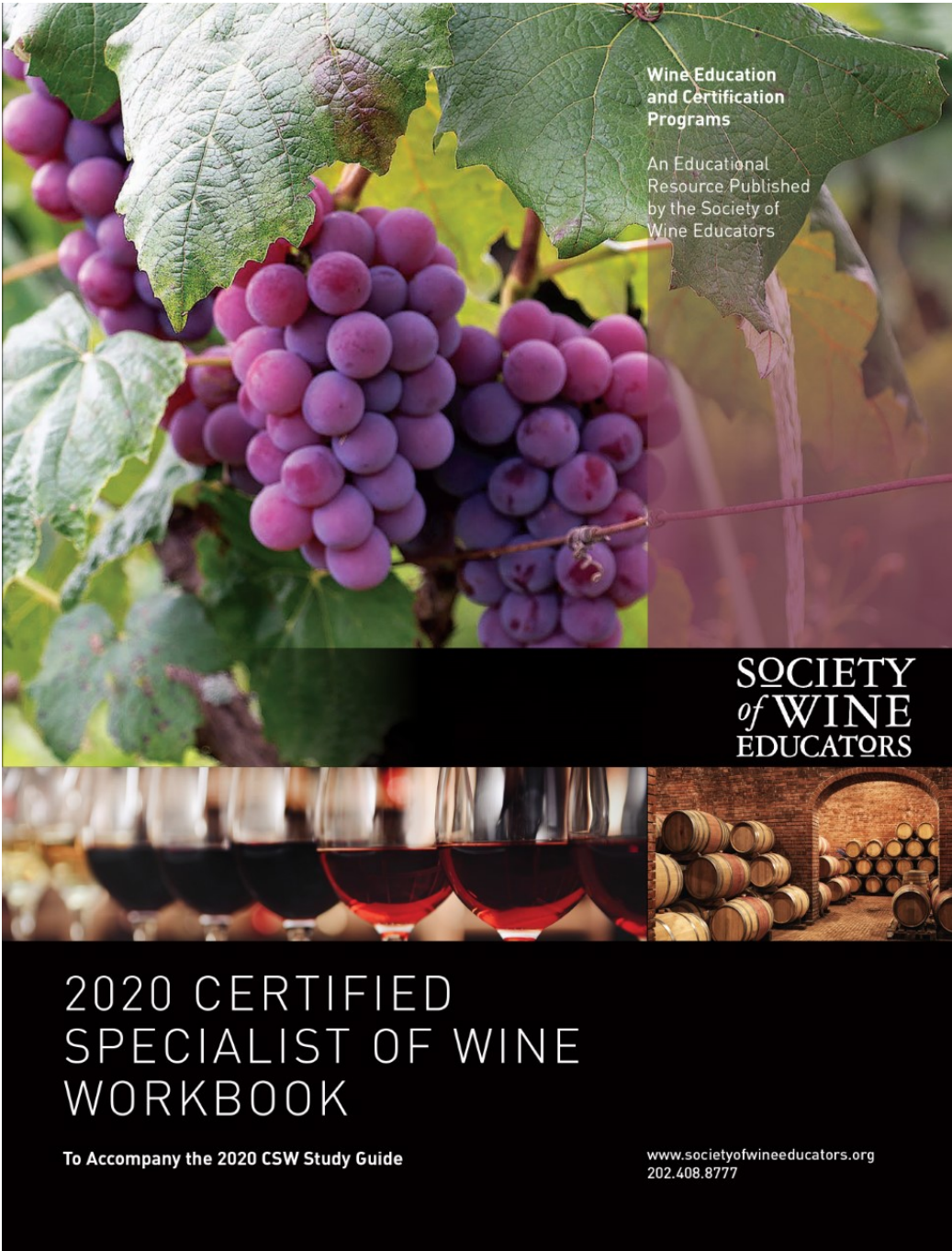


Answer Key



Answer Key

Answer Key

Certified Specialist of Wine Workbook To Accompany the 2020 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 | 5. D |
| 2. D | 6. C |
| 3. A | 7. A |
| 4. B | 8. B |

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

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
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 | 5. Merlot |
| 2. Alsace | 6. Vin de France |
| 3. The Massif Central | 7. Seven |
| 4. Ugni Blanc (Trebiano) | |

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. Haut-Benauges | 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 | 6. Aligoté | 11. Corton |
| 2. Côte de Nuits | 7. Côte de Beaune | 12. Pinot Noir |
| 3. Climat | 8. Chardonnay | 13. Premier Cru |
| 4. Mercurey | 9. Grand Cru | 14. Montrachet |
| 5. Marsannay | 10. Clos de Vougeot | 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.	Montrachet	Puligny-Montrachet and Chassagne-Montrachet	White
2.	La Grande Rue	Vosne-Romanée	Red
3.	Bonnes Mares	Morey-St.-Denis and Chambolle-Musigny	Red
4.	Romanée-Conti	Vosne-Romanée	Red
5.	Clos de la Roche	Morey-St.-Denis	Red
6.	Corton	Ladoix-Serrigny, Aloxe-Corton, and Pernand-Vergelesses	Red & White
7.	Musigny	Chambolle-Musigny	Red & White
8.	Richebourg	Vosne-Romanée	Red
9.	Échezeaux	Flagey-Échezeaux (as there is no Flagey-Échezeaux communal AOC, it is often listed under the heading of Vosne-Romanée)	Red
10.	Corton-Charlemagne	Ladoix-Serrigny, Aloxe-Corton, and Pernand-Vergelesses	White
11.	Clos de Vougeot	Vougeot	Red
12.	La Tâche	Vosne-Romanée	Red
13.	Chambertin	Gevrey-Chambertin	Red

Exercise 18 (Chapter 9): Beaujolais: Map Exercise

- | | |
|---------------------|-------------------------|
| 1. Saint-Amour | 7. Juliéna |
| 2. Chénas | 8. Fleurie |
| 3. Moulin-à-Vent | 9. Chiroubles |
| 4. Morgon | 10. Régnié |
| 5. Côte de Brouilly | 11. Beaujolais-Villages |
| 6. Brouilly | 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, Juliéna, Régnié
10. Chénas, 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. Beauges-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 | 13. Clairette du Languedoc |
| 2. Muscat de Mireval | 14. Cabrières |
| 3. Muscat de Frontignan | 15. Faugères |
| 4. Gres de Montpellier | 16. Saint-Chinian |
| 5. Picpoul de Pinet | 17. Muscat de Saint-Jean-de-Minervois |
| 6. La Clape | 18. Minervois |
| 7. Quatourze | 19. Cabardès |
| 8. Fitou | 20. Corbières |
| 9. Rivesaltes | 21. Malepère |
| 10. Banyuls | 22. Limoux |
| 11. St.-Georges d'Orques | 23. Maury |
| 12. Terrasses du Larzac | |

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

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

Appellation	Designation	Grape/Grapes	Style:
Amarone della Valpolicella	DOCG	Corvina, Corvinone, Rondinella	Red, dry, still
Recioto della Valpolicella	DOCG	Corvina, Corvinone, Rondinella	Red, sweet, still (note: sparkling versions are allowed, but very rare)
Valpolicella	DOC	Corvina, Corvinone, Rondinella	Red, dry, still
Bardolino Superiore	DOCG	Corvina, Corvinone, Rondinella	Red, dry, still
Bardolino Chiaretto	DOC	Corvina, Corvinone, Rondinella	Rosé, dry, still
Soave	DOC	Garganega (min. 70%), Trebbiano, Chardonnay	White, dry, still (note: sparkling versions are allowed, but very rare)
Recioto di Soave	DOCG	Garganega (min. 70%), Trebbiano, Chardonnay	White, sweet, still (note: sparkling versions are allowed, but very rare)
Asolo Prosecco	DOCG	Glera (min. 85%)	White, dry, sparkling (note: is allowed to be dry-to-demi-sec; still styles are allowed but are very rare)
Prosecco	DOC	Glera (min. 85%)	White, dry, sparkling (note: is allowed to be dry-to-demi-sec; still styles are allowed but are very rare)

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

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, dry, off-dry, or sweet, sparkling (frizzante)
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	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 (note: other styles, including still wines are rosé are allowed but are extremely rare)

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

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

Chapter 11: Spain

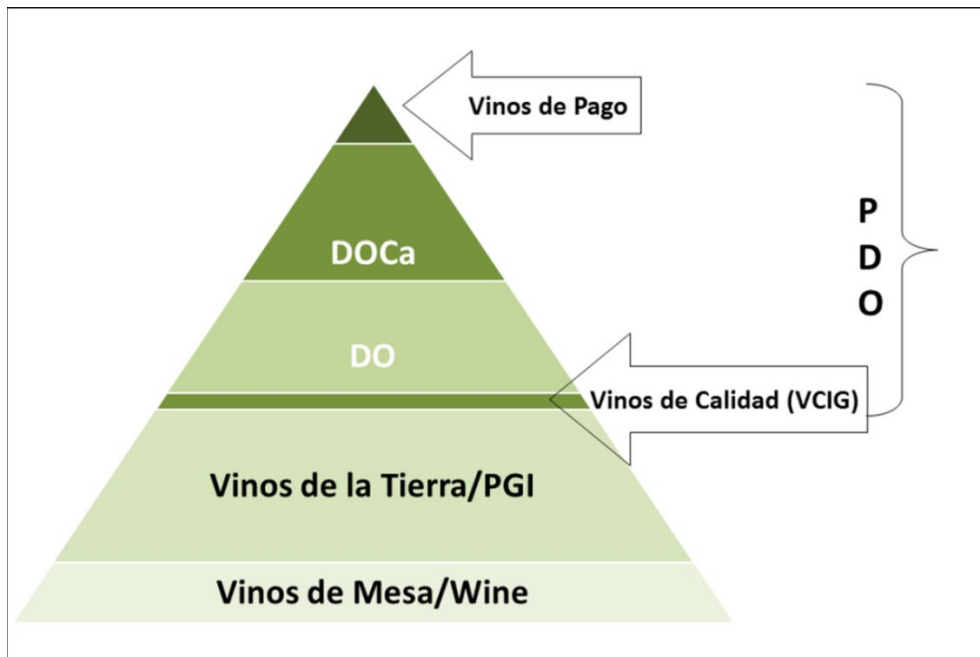
Exercise 1 (Chapter 11): Spanish Grape Varieties: Matching

- | | |
|-------------------|------------------|
| 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	
Crianza	Barrel Aging: 6 months	Total Aging: 24 months	Barrel Aging: 6 months	Total Aging: 18 months
	Red Wines		White and Rosé Wines	
Reserva	Barrel Aging: 12 months	Total Aging: 36 months	Barrel Aging: 6 months	Total Aging: 24 months
	Red Wines		White and Rosé Wines	
Gran Reserva	Barrel Aging: 18 months	Total Aging: 60 months	Barrel Aging: 6 months	Total Aging: 48 months
Joven (<i>young</i>) or Genérico (<i>generic</i>)	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

1. 1925, 1991
2. Ebro, La Rioja, Basque Country & Navarra
3. Rioja Alta
4. Rioja Alavesa
5. Rioja Oriental
6. 90%
7. Tempranillo; Garnacha, Mazuelo (Carignan), and Graciano
8. Viura (Macabeo)
9. Malvasia & Garnacha Blanca; Chardonnay & Sauvignon Blanc
10. Bordeaux
11. American oak
12. Fruit; earthiness, minerality, and a “leathery” bouquet
13. Garnacha
14. 60, 24, 24

Exercise 8: Cava: Fill in the Blank

Cava	
Grape Varieties:	
Macabeo Xarel-lo 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 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
Pinot Noir Garnacha Monastrell	These three red grapes are also approved for use in Cava
Production Requirements:	
Método Tradicional (Traditional Method)	Required method of production for all Cava
9 months	Minimum lees aging time for basic Cava
Any sweetness level is allowed	Required sweetness level for basic Cava
15 months	Minimum lees aging time for Cava Reserva
Brut level or drier	Required sweetness level for Cava Reserva
30 months	Minimum lees aging time for Cava Gran Reserva
Brut level or drier	Required sweetness level for Cava Gran Reserva
36 months	Minimum lees aging time for Cava de Paraje Calificado
Brut level or drier	Required sweetness level for Cava de Paraje Calificado

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

Port	
Region of Origin:	Porto DOC (located in the Douro River Valley, in northern Portugal)
Sub-regions:	Baixa Corgo, Cima Corgo, Douro Superior
Grape Varieties:	
Five preferred red grape varieties	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão
Two predominant white grape varieties:	Malvasia, Gouveio
Styles of Port:	
Ruby	The simplest style of Port; aged in large oak vats for about 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 for a minimum of seven years before bottling
Vintage	Wine from a single year designated as being an outstanding year; aged for two to three years in cask before being bottled
Single Quinta Vintage	Port produced from the grapes of one year and one estate
Colheita	A single-vintage tawny Port
White	Port produced using Malvasia Fina and Gouveio grapes, among others
Rosé	Non-traditional style of Port originally produced by Croft, first released in 2008

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. Süsreserve
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 DAC | 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

1. 66%
2. One third (35,530 acres/14, 380 ha)
3. Fresh fruit, vibrant acidity, citrus, white pepper, mineral
4. Müller-Thurgau
5. Morillon
6. Zweigelt
7. Blaufränkisch
8. Klosterneuburger Mostwaage (KMW)
9. Strohwein, Schilfwein
10. Spätese–Spätese 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.)
11. 40, 14 (red), 26 (white)
12. Districtus Austriae Controllatus (DAC)

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

1. Niederösterreich (Lower Austria)
2. Grüner Veltliner
3. Blaufränkisch
4. Ruster Ausbruch, (Lake) Neusiedl, Burgenland
5. Zweigelt
6. Roter
7. Heurigen
8. 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. Slovenia
7. Croatia
8. Rubin
9. Kvevri
10. Crimea
11. Rkatsiteli
12. Romania
13. Graševina
14. Bulgaria
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
2. Macedonia
3. Thessalia
4. Epirus
5. Central Greece
6. Peloponnese
7. Crete
8. Naoussa PDO
9. Amynteo PDO
10. Mavrodaphne of Cephalonia PDO
11. Muscat of Patras PDO
12. Malvasia Sitia PDO
13. Goumenissa PDO
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 Parádosi (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. 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 | 9. True |
| 2. True | 10. False |
| 3. False | 11. True |
| 4. False | 12. False |
| 5. False | 13. False |
| 6. True | 14. True |
| 7. False | 15. True |
| 8. True | |

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

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

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

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

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

- | | |
|----------------------------|-----------------------|
| 1. Cabernet Sauvignon | 9. Mendocino Ridge |
| 2. Pinot Noir | 10. Petaluma Gap |
| 3. Anderson Valley | 11. Fort Ross-Seaview |
| 4. Rutherford | 12. Zinfandel |
| 5. Los Carneros | 13. Cole Ranch |
| 6. Wild Horse Valley | 14. Howell Mountain |
| 7. Green Valley | 15. Chiles Valley |
| 8. Bennett Valley | |
| 16. Fountaingrove District | |

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

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

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

- | | |
|------------------------|------------------------|
| 1. Guenoc Valley | 9. Central Valley |
| 2. Monterey | 10. Alta Mesa |
| 3. Arroyo Seco | 11. El Dorado |
| 4. Hames Valley | 12. Sierra Foothills |
| 5. Paso Robles | 13. Livermore Valley |
| 6. Edna Valley | 14. Lake County |
| 7. Sta. Rita Hills | 15. Los Olivos |
| 8. Ben Lomond Mountain | 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%
2. Second
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
12. Columbia Gorge
13. Lewis-Clark Valley AVA

Exercise 12 (Chapter 16): Oregon: Map Exercise

1. Willamette Valley AVA
2. Umpqua Valley AVA
3. Rogue Valley AVA
4. Columbia Gorge AVA
5. Columbia Valley AVA
6. The Rocks of Milton-Freewater AVA
7. Walla Walla Valley 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. Córdoba
8. Mendoza
9. Neuquén
10. Buenos Aires (the province of)
11. La Pampa
12. Río Negro
13. Chubut

Exercise 3 (Chapter 17): Argentina: Matching

- | | |
|------------------|-------------------|
| 1. San Juan | 9. Río Negro |
| 2. Salta | 10. Cafayate |
| 3. La Rioja | 11. Córdoba |
| 4. Mendoza | 12. Neuquén |
| 5. Vinos Finos | 13. Bonarda |
| 6. Jujuy | 14. Pedro Giménez |
| 7. Reserva | 15. San Rafael |
| 8. Luján de Cuyo | 16. Chubut |

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 | 8. Maule Valley |
| 2. Limarí Valley | 9. Austral Region |
| 3. Rapel Valley | 10. Bío-Bío Valley |
| 4. Aconcagua Valley | 11. Casablanca Valley |
| 5. Curicó Valley | 12. Leyda Valley |
| 6. Central Valley | 13. Elqui Valley |
| 7. Atacama Region | 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
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. Bendigo
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 (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

- 1892, Qing
- Shandong
- Fourth
- Yan 73
- Gongniang No. 1
- Cabernet Gernischt
- Marselan
- Dragon Eyes
- 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 | 6. False | 11. False |
| 2. False | 7. True | 12. True |
| 3. True | 8. True | 13. True |
| 4. True | 9. False | 14. False |
| 5. True | 10. True | 15. True |

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

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

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

- 45
- 65
- 43°F to 50°F (6°C to 8°C)
- Alcohol
- Aromas, flavors
- Young, robust, red
- Moderate, aromas
- Fully aged/mature
- Sediment
- Biodynamic
- 50°F to 60°F (10°C to 15°C)
- 65% to 75%
- 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
Acidity	<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
Sweetness	<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
Saltiness	<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
Bitterness	<u>Increases</u> the perceived bitterness of a wine
Umami	<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 | 6. D |
| 2. C | 7. A |
| 3. B | 8. C |
| 4. C | 9. B |
| 5. A | 10. D |