



Answer Key

Certified Specialist of Wine Workbook To Accompany the 2014 CSW Study Guide

Chapter 1: Wine Composition and Chemistry

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

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

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

- | | |
|------------------|--------------------|
| 1. Flavonols | 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 (Chapter 1): 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 |

Exercise 5: Checkpoint Quiz – Chapter 1

- | | |
|------|-------|
| 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 (Chapter 2): 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 (Chapter 2): Wine Faults and Off-Odors: Fill in the Blank/Short Answer

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

Exercise 3: Checkpoint Quiz – Chapter 2

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

Chapter 3: Grape Varieties

Exercise 1 (Chapter 3): 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 (Chapter 3): 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. Trebbiano | 13. Sauvignon Blanc |
| 7. Sauvignon Blanc | 14. Chenin Blanc |

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

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

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

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

Exercise 5: Checkpoint Quiz – Chapter 3

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

Chapter 4: Viticulture

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

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

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

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

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

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

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

1. Climate refers to the historical, average weather of a certain place, or what is expected to happen in the long run. Weather is the actual meteorological conditions forecast in the short term, as well as what actually occurs.
2. Approximately 20 – 30 inches.
3. Less fertile soils encourage the vine to produce less vegetation and fewer grapes, leading to well-ripened grape bunches rich in sugar and phenolics.
4. Clay (smallest), Silt, Sand, Rocks (largest).
5. A vineyard at higher elevations will be cooler, windier, and have less fog. The higher altitude vineyard will also have more intense sunlight and higher diurnal temperature swings.
6. Water tends to change temperature more slowly than soil, so vineyards situated close to large bodies of water experience less temperature fluctuations. Their diurnal temperature range is less, summers are not as hot, and winters are milder. The humidity can also provide for morning or evening fogs as well as greater cloud cover, rain, and dampness.

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

- | | |
|----------|-----------|
| 1. True | 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 | |

Exercise 6: Checkpoint Quiz - Chapter 4

- | | |
|------|-------|
| 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 (Chapter 5): Fermentation and Still Wine Production: Timeline

1. Harvest
2. Sorting
3. Crushing
4. Pressing (note: crushing and pressing is often done simultaneously in white wine production)
5. Must Adjustments
6. Juice Setting
7. Inoculation
8. Fermentation

9. Sur Lie Aging
10. Clarification
11. Barrel Aging (or aging in other containers)
12. Blending
13. Cold Stabilization
14. Bottling

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

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

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

- | | |
|-------------------|------------------------|
| 1. Barrique | 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 (Chapter 5): Red, White or Rosé: Comparison

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

Exercise 5 (Chapter 5): Special Wine Making Practices: True or False

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

Exercise 6: Checkpoint Quiz – Chapter 5

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

Chapter 6: Sparkling Wine Production

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

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

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

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

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 | |

Exercise 5 – Checkpoint Quiz – Chapter 6

- | | |
|------|-------|
| 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. Vin Doux Naturel |
| 5. Oloroso | 10. Vin de Liqueur |

Exercise 3 – Checkpoint Quiz – Chapter 7

- | | |
|------|-------|
| 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. Germany |

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

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

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

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

Exercise 4: Checkpoint Quiz – Chapter 8

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

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

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

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

- | | |
|-------------------------|---------------------------------|
| 1. Paris | 14. Marseille |
| 2. Champagne Region | 15. Languedoc-Roussillon Region |
| 3. Reims | 16. Cahors |
| 4. Alsace Region | 17. Gaillac |
| 5. Strasbourg | 18. Toulouse |
| 6. Chablis | 19. Madiran |
| 7. Burgundy Region | 20. Jurançon |
| 8. Jura | 21. Bordeaux Region |
| 9. Lyon | 22. City of Bordeaux |
| 10. Savoie | 23. Loire Valley Region |
| 11. Rhône Valley Region | 24. Nantes |
| 12. Nice | |
| 13. Provence Region | |

Exercise 3 (Chapter 9): Bordeaux: Matching

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

Exercise 4 (Chapter 9): Bordeaux: Map Exercise

- | | |
|-------------------|----------------------|
| 1. Médoc | 9. Graves |
| 2. St.-Estèphe | 10. Sauternes |
| 3. Pauillac | 11. Entre-Deux-Mers |
| 4. Saint-Julien | 12. Graves de Vayres |
| 5. Listrac-Moulis | 13. St. Émilion |
| 6. Margaux | 14. Pomerol |
| 7. Pessac-Léognan | 15. Fronsac |
| 8. Cérons | |

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 (Muscadet)
2. Anjou (Anjou-Saumur)
3. Touraine
4. Pouilly-sur-Loire and Sancerre (Upper Loire, or Eastern Loire)

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. Muscadet AOC
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. Off-dry rosé made with Cabernet Sauvignon and Cabernet Franc
9. Off-dry rosé made primarily with the Grolleau grape variety
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 Clay
3. Chardonnay, Pinot Noir, Pinot Meunier
4. Pinot Blanc, Pinot Gris, Petit Meslier, Arbane
5. Cuvée
6. Taille
7. Rebêche
8. The top-of-the-line product produced by a particular Champagne house
9. RM, or Récoltant-Manipulant
10. Still wines in red, white, and rosé
11. Rosé de 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. False |
| 6. False | 14. True |
| 7. True | 15. True |
| 8. False | |

Exercise 11 (Chapter 9): Burgundy: Map Exercise

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

Exercise 12 (Chapter 9): Burgundy by the Numbers

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

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

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

Exercise 14 (Chapter 9): Burgundy: Matching

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

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

1. Pernand-Vergelesses
2. Aloxe-Corton
3. Savigny-lès-Beaune
4. Beaune
5. Pommard
6. Volnay
7. Meursault
8. Puligny-Montrachet
9. Chassagne-Montrachet
10. Santenay

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

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

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

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

Exercise 18 (Chapter 9): Beaujolais: Map Exercise

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

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

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

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

1. Côte-Rôtie
2. Condrieu
3. Château-Grillet
4. St.-Joseph
5. Cornas
6. Saint-Péray
7. Vacqueyras
8. Châteauneuf-du-Pape
9. Lirac
10. Tavel
11. Côtes-du-Rhône-Villages
12. Costières de Nîmes
13. Crozes-Hermitage
14. Hermitage
15. Clairette de Die
16. Rasteau
17. Gigondas
18. Beaumes-de-Venise
19. Ventoux (formerly Côtes du Ventoux)
20. Côtes du Luberon

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

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

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

- | | |
|--------------------------------------|----------------------------------|
| 1. Costières de Nîmes | 13. Malepere |
| 2. Pic Saint-Loup | 14. Limoux |
| 3. Saint-Georges-d'Orques | 15. Maury |
| 4. Montpeyroux | 16. Muscat de Frontignan |
| 5. Saint-Saturnin | 17. Picpoul de Pinet |
| 6. Clairette du Languedoc | 18. Corbières |
| 7. Cabrières | 19. Fitou |
| 8. Faugères | 20. Côtes du Roussillon Villages |
| 9. Muscat de Saint-Jean-de-Minervois | 21. Côtes du Roussillon |
| 10. Minervois | 22. Banyuls |
| 11. Cabardès | |

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

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

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

1. Grenache, Syrah, Mourvèdre, Cinsaut, and Carignan; various white grape varieties
2. Languedoc AOC
3. Rosé
4. Red wine only
5. 88%
6. Côtes de Provence, Côteaux d'Aix-en-Provence, Côteaux Varois en Provence
7. Côtes de Provence; 73%

Exercise 25: Checkpoint Quiz – Chapter 9

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

Chapter 10: Italy

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

- | | |
|----------|----------|
| 1. True | 6. True |
| 2. True | 7. False |
| 3. False | 8. True |
| 4. False | 9. True |
| 5. True | 10. 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 |
| 10. Piedmont | 24. Umbria |
| 11. Liguria | 25. Abruzzo |
| 12. Tuscany | 26. Molise |
| 13. Lazio (Latium) | 27. Apulia (Puglia) |
| 14. Sardinia | |

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

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

Exercise 4 (Chapter 10): Veneto: Map Exercise

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

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

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

Exercise 6 (Chapter 10): Piedmont: Map Exercise

- | | |
|-----------------------|-----------------------|
| 1. Erbaluce di Caluso | 8. Ghemme |
| 2. Freisa di Chieri | 9. Colli Tortonesi |
| 3. Roero | 10. Gavi |
| 4. Alba | 11. Brachetto d'Acqui |
| 5. Barolo | 12. Monferrato |
| 6. Barbaresco | 13. Moscato d'Asti |
| 7. Gattinara | |

Exercise 7 (Chapter 10): Northern Italy: Matching

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

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

1. Florence, Pisa, and Siena
2. 85% (nearly)
3. Super-Tuscan
4. 70% (note: Many references that state 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. Four years (minimum)
10. Five years (minimum)
11. Vernaccia di San Gimignano DOCG

Exercise 9 (Chapter 10): Tuscany: Matching

- | | |
|----------------------|---------------------|
| 1. Sassicaia | 8. Vin Santo |
| 2. Chianti Superiore | 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. Pisa | 9. Arezzo |
| 2. Chianti Colline Pisane | 10. Chianti Colli Aretini |
| 3. Chianti Montespertoli | 11. Greve |
| 4. Chianti Classico | 12. Chianti Rufina |
| 5. Chianti Colli Senesi | 13. Chianti Colli Fiorentini |
| 6. Brunello di Montalcino | 14. Florence |
| 7. Siena | 15. Chianti Montalbano |
| 8. Vino Nobile di Montepulciano | |

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

- | | |
|----------|-----------|
| 1. True | 9. False |
| 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
Semiseco ("semidry")	4 to 10% residual sugar
Dolce ("sweet")	More than 10% residual sugar
Aging Requirements:	
Marsala Fine	Minimum of one year
Marsala Superiore	Minimum of two years
Marsala Superiore Riserva	Four years or more
Marsala Vergine/ Marsala Solera	Aged in cask/in a solera system for a minimum of five years
Marsala Vergine Stravecchio Riserva	Minimum of ten years in cask

Exercise 14: Checkpoint Quiz - Chapter 10

- | | |
|-------|-------|
| 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 | |
| 11. C | |

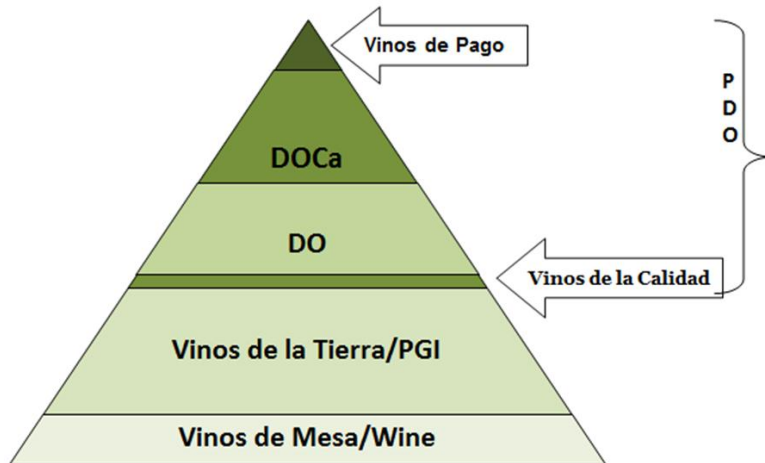
Chapter 11: Spain**Exercise 1 (Chapter 11): Spanish Grape Varieties: Matching**

- | | |
|-------------------|------------------|
| 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. Chacoli de Vizcaya | 14. Rioja |
| 2. Ribera del Duero | 15. Navarra |
| 3. Bierzo | 16. Somontano |
| 4. Valdeorras | 17. Costers del Segre |
| 5. Ribeira Sacra | 18. Penedès |
| 6. Ribeiro | 19. Tarragona |
| 7. Rías Baixas | 20. Priorat |
| 8. Cigales | 21. Valencia |
| 9. Toro | 22. Alicante |
| 10. Rueda | 23. Jumilla |
| 11. Ribera del Guadiana | 24. La Mancha |
| 12. Jerez | 25. Valdepeñas |
| 13. Málaga | 26. Montilla-Moriles |

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



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

Terms used by both PGI and PDO wines:				
Vino Noble (“Noble Wine”)	Wine that has spent a minimum of 18 months aging in barricas or in the bottle.			
Vino Añejo (“Aged Wine”)	Wine that has spent a minimum of 24 months aging in barricas or in the bottle.			
Vino Viejo (“Old Wine”)	Wine that has spent a minimum of 36 months aging in a strongly oxidative environment exposed to any combination of light, oxygen, or heat.			
Terms used by PDO wines only:				
Crianza	Red Wines		White and Rosé Wines	
	Barrel Aging: 6 months	Total Aging: 2 years	Barrel Aging: 6 months	Total Aging: 1 year
Crianza	Red Rioja			
	Barrel Aging: 12 months	Total Aging: 2 years		
Reserva	Red Wines		White and Rosé Wines	
	Barrel Aging: 12 months	Total Aging: 3 years	Barrel Aging: 6 months	Total Aging: 2 years

Gran Reserva	Red Wines		White and Rosé Wines	
	Barrel Aging: 18 months	Total Aging: 5 years	Barrel Aging: 6 months	Total Aging: 4 years
Joven (“Young”)	Term that may be used for PDO wines released the year after it was made, or aged for a shorter period of time than the minimum required for Crianza.			

Exercise 5 (Chapter 11): Northern Spain: Matching

- | | |
|----------------|----------------------|
| 1. Cigales | 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 Baja |
| 3. Burgos | 12. Oja Valley |
| 4. 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 County & Navarra
- Rioja Alta
- Rioja Alavesa
- Rioja Baja
- 90%
- Tempranillo; Garnacha, Mazuelo (Carignan), and Graciano
- Viura (Macabeo), 51%
- Malvasia & Garnacha Blanca, Chardonnay & Sauvignon Blanc
- Bordeaux
- American oak
- Fruitiness; earthiness, minerality, & a “leathery” bouquet
- Garnacha

Exercise 8: Cava: Fill in the Blank

Cava	
Grape Varieties:	
Macabeo, Xarel-lo, and Parellada	The three classic grape varieties used in Cava.
Macabeo	The same grape as Rioja’s Viura, this grape produces dry wines of balanced acidity.

Xarel-lo	This grape forms the basis for most Cava blends as it provides a good deal of body and acidity.
Parellada	This grape adapts well to the higher elevation vineyards and produces wines with great subtlety.
Chardonnay	This international white grape variety has recently been added to the list of grapes allowed in Cava.
Pinot Noir, Garnacha, Monastrell, & Trepát	These red grape varieties are permitted to be used in rosé (rosado) Cavas only.
Production Requirements:	
Método Tradicional (Traditional Method)	Required method of production
9 months	Minimum time of lees aging for wines labeled as "Cava"
Any sweetness level is allowed	Required sweetness level for wines labeled as "Cava"
15 months	Minimum time of lees aging for wines labeled as "Cava Reserva"
Brut level or drier	Required sweetness level for wines labeled as "Cava Reserva"
30 months	Minimum time of lees aging for wines labeled as "Cava Gran Reserva"
Brut level or drier	Required sweetness level for wines labeled as "Cava Gran Reserva"

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

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

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

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

Minimum 30 years

Sherry with Certified Age – V.O.R. S. (Vinum Optimum Rare Signatum)

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

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

Exercise 12: Checkpoint Quiz – Chapter 11

- | | |
|------|-------|
| 1. A | 9. C |
| 2. D | 10. B |
| 3. D | 11. A |
| 4. C | 12. D |
| 5. A | 13. A |
| 6. B | 14. B |
| 7. C | 15. D |
| 8. 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. Verdelho |
| 4. Alvarinho | 9. Touriga Franca |
| 5. Malvasia | 10. Baga |

Exercise 2 (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 3 (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 Foscoa |
| 6. Lamego | 12. Torre de Moncorvo |

Exercise 4 (Chapter 12): Port: Fill in the Blank

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

Exercise 5 (Chapter 12): Madeira: Fill in the Blank/Short Answer

1. Atlantic, 4,000
2. Madeira DOC
3. Terras Madeirenses
4. Tinta Negra Mole
5. Sercial, Verdelho (Gouveio), Boal, and Malvasia (Malmsey)
6. Fortified
7. Sercial, Verdelho, or Tinta Negra Mole
8. Boal, Malvasia, or Tinta Negra Mole
9. Canteiro
10. Estufa
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

Exercise 6: Checkpoint Quiz – Chapter 12

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

Chapter 13: Germany

Exercise 1 (Chapter 13): Germany – Wine 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. Wurttemberg |
| 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 bestimmter Anbaugebiete (QbA)
12. Prädikatswein
13. Edelfäule
14. Oechsle

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

1.	Kabinett	The lowest ripeness level of the Prädikate.
2.	Spätlese	Wine of additional ripeness made from grapes picked after a designated date. Translates to “late harvest.”
3.	Auslese	Translating to “selected harvest,” these wines are made from grapes that have reached a required level of sugar.
4.	Beerenauslese (BA)	Translating to “selected berries,” these are sweet wines that may be affected by botrytis.

5.	Eiswein ("Ice Wine")	Wines made from frozen grapes; must be harvested at the same level of ripeness as the previous category.
6.	Trockenbeerenauslese (TBA)	Wines made from individually picked, overripe berries that are often affected by botrytis.

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

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

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

1. Verband Deutscher Prädikatsweingüter
2. Grosse Lage
3. Erste Lage
4. Süsreserve
5. Gutsabfüllung
6. Erzeugerabfüllung
7. Abfüller
8. Feinherb
9. Lieblich
10. Selection
11. Charta
12. Sekt
13. Chaptalization
14. Weissherbst

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 | |

Exercise 7: Checkpoint Quiz – Chapter 13

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

Chapter 14: Central and Eastern Europe

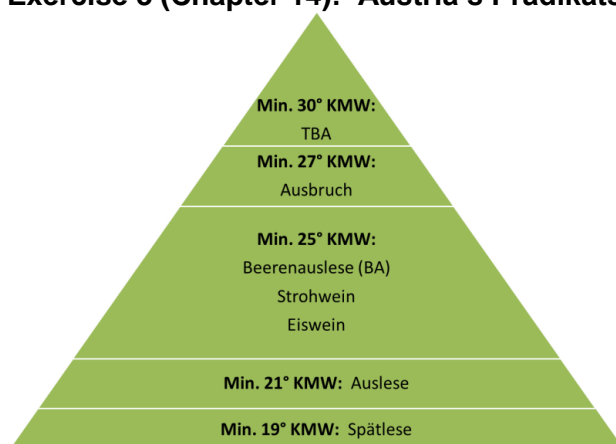
Exercise 1 (Chapter 14): Austria: Map Exercise

- | | |
|-------------------|-----------------------------|
| 1. Lower Austria | 11. Neusiedlersee-Hugelland |
| 2. Wien | 12. Middle-Burgenland |
| 3. Burgenland | 13. Weinviertel |
| 4. Styria | 14. Carnuntum |
| 5. Kamptal | 15. Neusiedlersee |
| 6. Kremstal | 16. South Burgenland |
| 7. Wachau | 17. Southeast Styria |
| 8. Traisental | 18. South Styria |
| 9. Wagram | 19. West Styria |
| 10. Thermenregion | |

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

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

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



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

1.	Weinviertel	This region is a DAC for Grüner Veltliner only.
2.	Neusiedlersee	This region is a DAC approved for red grapes only, including Zweigelt, Blaufränkisch, St. Laurent, and Pinot Noir.
3.	Traisental, Kremstal, and Kamptal	These three regions are DAC-approved for Grüner Veltliner and Riesling.
4.	Mittelburgenland and Eisenberg	These two regions are DAC-approved for Blaufränkisch only.
5.	Leithaberg	This region is DAC-approved for both red and white varieties.

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

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

Exercise 6: Checkpoint Quiz – Chapter 14

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

Chapter 15: Eastern Mediterranean**Exercise 1 (Chapter 15): Greece: Map Exercise**

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

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. Athiri
12. Agiorgitiko
13. Epitrapézios Oínos (EO)
14. Muscat
15. Reditis

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

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

Exercise 4: Checkpoint Quiz – Chapter 15

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

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

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

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

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

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

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

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

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

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

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

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

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

Exercise 12 (Chapter 16): Oregon: Map Exercise

1. Portland
2. Salem
3. Eugene
4. Roseburg
5. Medford
6. Willamette Valley
7. Umpqua Valley
8. Rogue Valley
9. Columbia Gorge
10. Columbia Valley
11. Walla Walla Valley
12. Snake River Valley

Exercise 13 (Chapter 16): Oregon: Fill in the Blank/Short Answer

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

Exercise 14 (Chapter 16): New York, Canada, and Mexico: Fill in the Blank/Short Answer

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

Exercise 15: Checkpoint Quiz – Chapter 16

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

Chapter 17: South America

Exercise 1 (Chapter 17): Argentina: Fill in the Blank/Short Answer

1. Dry air, plentiful water from snowmelt, high elevations and plentiful sunshine
2. The Zonda
3. Hailstorms

4. Malbec
5. Torrontés
6. Denominación de Origen Controlada (DOC)
7. Indicación Geográfica (IG)
8. Indicación de Procedencia (IP)
9. Luján de Cuyo and San Rafael
10. Malbec

Exercise 2 (Chapter 17): Argentina: Map Exercise

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

Exercise 3 (Chapter 17): Argentina: Matching

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

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

1. 3,000, 100
2. Atacama Desert, Tierra del Fuego
3. Phylloxera
4. Humboldt
5. Cabernet Sauvignon
6. Carmenère
7. Sauvignon Vert, Sauvignon
8. Denominación de Origen (DO)
9. 75, 85
10. Costa ("Coast"), Entre Cordilleras ("Between the Mountains"), and Andes

Exercise 5 (Chapter 17): Chile: Map Exercise

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

Exercise 7 – Checkpoint Quiz – Chapter 17

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

Chapter 18: Australia and New Zealand

Exercise 1 (Chapter 18): Australian Wine: Fill in the Blank/Short Answer

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

Exercise 2 (Chapter 18): Australia: Map Exercise

- | | |
|--------------------------|--------------------|
| 1. Clare Valley | 13. Heathcote |
| 2. Barossa Valley | 14. Bendingo |
| 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 east of Australia
3. The Southern Alps
4. Blocks the westerly winds and forms a rain shadow for the eastern part of the South Island
5. It is surrounded by cold ocean waters and few parts of the country are more than 50 miles from the sea

6. In the rain shadow of the Southern Alps, in the rain shadows of the North Island volcanoes, along the east coast of both islands, or in the far north of the North Island
7. 85%
8. Sauvignon Blanc
9. Chardonnay, Pinot Gris, and Riesling
10. Pinot Noir
11. Cabernet Sauvignon, Merlot, and Syrah

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

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

Exercise 6 (Chapter 18): New Zealand: Matching

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

Exercise 7: Checkpoint Quiz – Chapter 18

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

Chapter 19: Africa

Exercise 1 (Chapter 19): Africa: Fill in the Blank/Short Answer

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

Exercise 2 (Chapter 19) South Africa: Map Exercise

- | | |
|---------------------|--------------------|
| 1. Breedekloof | 5. Calitzdorp |
| 2. Worcester | 6. Plettenberg Bay |
| 3. Robertson | 7. Cape Agulhas |
| 4. Langeberg-Garcia | 9. Walker Bay |

10. Overberg
11. Franschhoek
12. Cape Point
13. Constantia
14. Stellenbosch
15. Tygerberg
16. Paarl

17. Darling
18. Wellington
19. Tulbagh
20. Swartland
21. Citrusdal Mountain
22. Citrusdal Valley
23. Lutzville Valley

Exercise 3 (Chapter 19): Africa: Matching

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

Exercise 4: Checkpoint Quiz – Chapter 19

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

Chapter 20: Physiology of Taste and Tasting Procedures

Exercise 1 (Chapter 20): 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 20): The Colors of Wine: Fill in the Blank/Short Answer

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

Exercise 3 (Chapter 20): Wine Tasting: Fill in the Blank/Short Answer

1. 1 (one)
2. 0.5 (one-half)
3. Acidity, tannin
4. Body (note: "weight" or "mouth feel" would also be acceptable answers)
5. Astringent
6. Hot, sweet, bitter
7. 6.5
8. White, dry, light-bodied
9. Flights
10. Turbid
11. Alcohol, sugar, glycerol
12. Off-odors
13. Primary, secondary
14. Bouquet

Exercise 4: Checkpoint Quiz – Chapter 20

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

Chapter 21: The Impact of Alcohol on Health

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

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

Exercise 2: Checkpoint Quiz – Chapter 21

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

Chapter 22: Wine Etiquette and Service

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

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

9. True
10. False

11. False

Exercise 2 (Chapter 22): Wine Service Tips: Fill in the Blank/Short Answer

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

Exercise 3: Checkpoint Quiz – Chapter 22

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

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

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