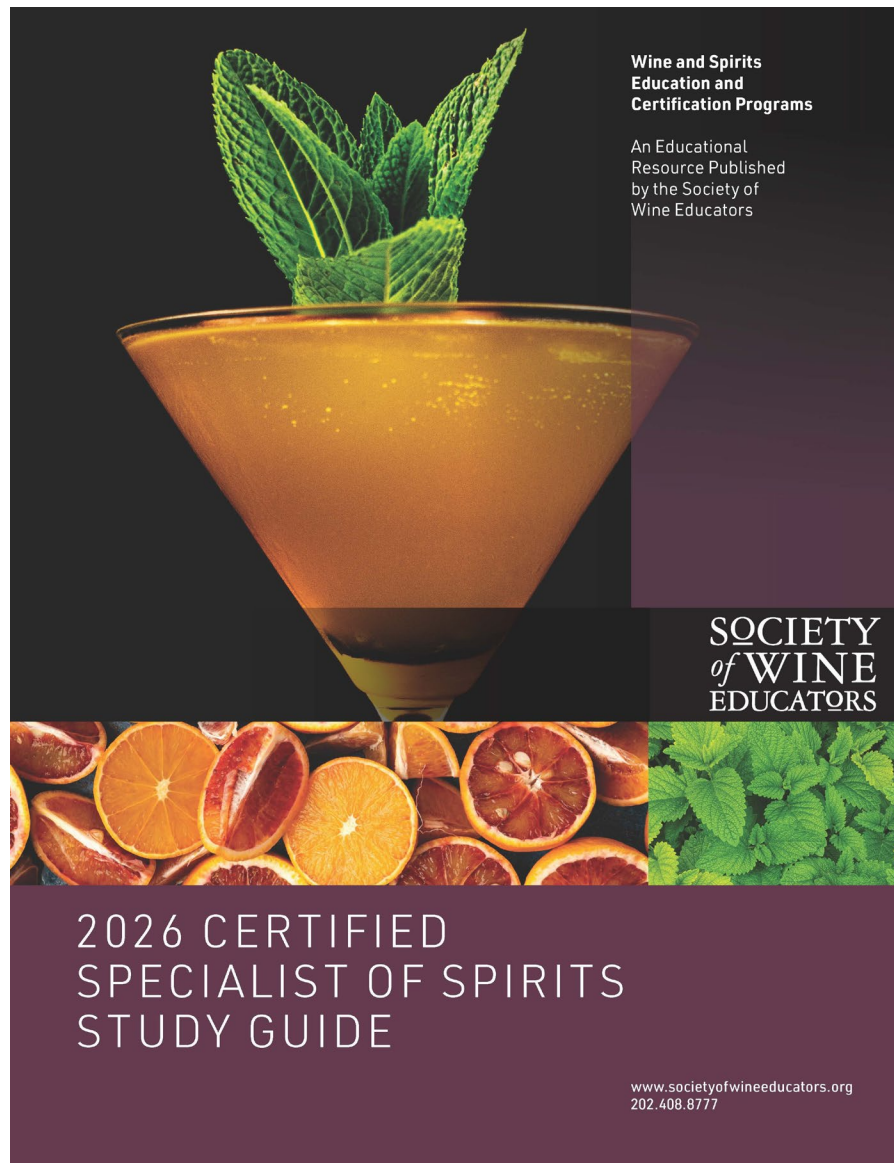


Answer Key

CSS Workbook 2026



Wine and Spirits
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Note: Page numbers refer to the CSS Workbook (2026 edition)

Chapter One: Spirit Production

Page 7 (Exercise 1: The Production of Distilled Spirits: Fill in the Blank/Short Answer)

1. Ethanol/ethyl alcohol
2. Typically, a person may consume a potable form of alcohol in moderation without suffering any undesirable effects
3. Grapes, other fruit, honey, sugarcane, molasses
4. Rice, potatoes, grains, (agave)
5. 212°F (100°C)
6. 173°F (78°C)
7. They dissolve in one another
8. 96.5% (this can vary, but represents a good generalization)

Page 8 (Exercise 2: The Production of Distilled Spirits: Matching)

1. Wash
2. Dehydration
3. Pyrolysis
4. Vaporization
5. Tails
6. Heads
7. Proof
8. Heart
9. Lees
10. Tails
11. Heads
12. Cut Points
13. Congeners
14. Alembic

Page 9 (Exercise 3: The Pot Still Diagram)

- | | |
|-------------------|--------------------|
| 1. Water source | 5. Wash inlet |
| 2. Worm condenser | 6. Still head |
| 3. Cooling water | 7. Copper pot |
| 4. Swan's neck | 8. Collecting safe |

Page 10 (Exercise 4: Types of Stills: Matching)

- | | |
|-------------------|---------------------------|
| 1. Pot still | 8. Hydroselector |
| 2. Brouillis | 9. Hybrid Still |
| 3. Low wines | 10. Rectifier |
| 4. Reflux | 11. Downcomer |
| 5. Patent still | 12. Aeneas Coffey |
| 6. Worm Condenser | 13. Multiple Column Still |
| 7. Robert Stein | 14. Lyne Arm |

Page 11 (Exercise 5: The Column Still Diagram)

1. High alcohol product take-off
2. Condenser
3. 50% abv product take-off
4. 10% abv product take-off
5. Boiler
6. Liquid return
7. Wash feed
8. Analyzer-rectifying section
9. Analyzer-stripping section
10. Reflux tube

Page 12 (Exercise 6: The Hybrid Still Diagram)

1. Condenser
2. Alcohol/water vapor
3. Column still
4. Pot still
5. Heat source
6. Liquid return
7. Reflux
8. Product take-off

Page 13 (Exercise 7: The Maturation of Distilled Spirits: Fill in the Blank/Short Answer)

1. New-make, new-make spirit
2. Clear, or water-white
3. Blending, coloring, filtration, adding water to reduce abv, aging
4. a. Lignin
b. Hemicellulose
c. Cellulose
d. Hemicellulose
e. Cellulose
f. Lignin
5. Extractives
6. a. Filtration
b. Coloration
c. Oxidation, Evaporation, & Concentration
d. Extraction
e. Evaporation

Page 14 (Exercise 8: Spirit Categories: Matching)

1. Vermouth
2. Gin
3. Mirabelle
4. Whiskey
5. Tequila
6. Rum
7. Amari
8. Vodka
9. Akvavit
10. Brandy
11. Liqueurs
12. Mezcal
13. Cachaça
14. Pomace Brandy

Page 15 (Checkpoint Quiz: Chapter 1)

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

Chapter Two: The Sensory Evaluation of Spirits

Page 17 (Exercise 1: The Sensory Evaluation of Spirits: True or False)

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

Page 18 (Exercise 2: The Sensory Evaluation of Spirits: Matching)

- | | |
|---------------|----------------------------------|
| 1. Length | 8. Acidity |
| 2. Bitterness | 9. Alcohol |
| 3. Sweetness | 10. Finish |
| 4. Depth | 11. Viscosity |
| 5. Rancio | 12. Turbidity |
| 6. Meniscus | 13. Hue |
| 7. Complexity | 14. Louching (the louche effect) |

Page 19 (Exercise 3: The Sensory Evaluation of Spirits: Fill in the Blank)

1. Flights, six, eight
2. Tears or legs (sometimes the term “rivulets” is also used); alcohol
3. Intense
4. Medium intensity, light
5. Roll
6. Alcoholic
7. Cleanse
8. Texture, weight, viscosity
9. Sweetness
10. Complex
11. Hot, harsh
12. Organoleptic

Page 20 (Checkpoint Quiz: Chapter 2)

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

Chapter Three: Vodka and Other Neutral Spirits

Page 21 (Exercise 1: Definition and History of Vodka: Matching)

1. Carbon
2. 80°
3. 60°
4. 75°
5. Grain
6. Neutral spirits
7. Grapes
8. Smirnoff
9. Potato
10. Stolichnaya

Page 22 (Exercise 2: The Production of Vodka: True or False)

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

Page 23 (Exercise 3: Vodka by Region: Matching)

1. Poland
2. France
3. United States
4. The Netherlands
5. Sweden
6. United States
7. Russia
8. Poland
9. Canada
10. Austria
11. France
12. Poland
13. United States
14. Poland
15. Poland
16. United States
17. Poland
18. Russia
19. Iceland
20. Finland

Page 24 (Exercise 4: Flavored Vodka/Fill in the Blank/Short Answer)

1. Starka
2. Krupnik; warm (hot, heated); Krupnikas
3. Zubrówka; Belarus
4. Pertsovka; honey
5. Whiskey
6. Okhotnichya; ginger
7. Tormentil
8. 30%
9. Light (low-calorie)
10. 37.5% (the same as original vodka)

Page 25 (Exercise 5: Vodka and Neutral Spirits: Fill in the Blank/Short Answer)

Barley	Traditional base ingredient used for vodka production in Finland
Ethyl alcohol (ethanol)	The flavor of American vodka is often compared to the flavor of this substance
Rye, Potato	Traditional base ingredients used for vodka production in Poland
Everclear	American neutral spirit – sometimes bottled as high as 190 proof – produced by the Luxco company
Wheat, barley	Base materials that tend to produce vodka that is highly acidic and lighter in body
Wheat	Traditional base ingredient used for vodka production in Russia
Corn	Base material that tends to produce vodka that is delicate in flavor and texture
Waxy	Flavor/texture characteristic found in some brands of vodka due to the presence of ethyl myristate and ethyl palmitate
Spirytus Rektyfikowany	Brand of rectified spirit from Poland, often used to make homemade liqueurs (or for consumption)
Rye, rye blends	Base materials that tend to produce vodka that is spicy and more robust in character
Primaspirit	Brand of neutral grain spirit produced in Germany, mostly for use in homemade liqueurs
Potato	Base material that tends to produce vodka that is full-bodied and creamier on the palate
Winter Wheat	Traditional base ingredient used for vodka production in Sweden
Fruity, floral	Aromas found in some brands of vodka due to the presence of ethyl laureate

Page 26 (Exercise 6: Baijiu, Shōchū, and Soju: Matching)

- | | |
|----------------|---------------------|
| 1. Kōji | 9. Shaojiu |
| 2. Korea | 10. Japan |
| 3. Soba shōchū | 11. Jinro |
| 4. Erguotou | 12. Moutai |
| 5. Komejōchū | 13. Imojōchū |
| 6. Wuliangye | 14. Qu |
| 7. China | 15. Moromi |
| 8. Mugijōchū | 16. Kasutori shōchū |

Page 27 (Checkpoint Quiz: Chapter 3)

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

Chapter Four: Gin and Other Flavored Spirits

Page 29 (Exercise 1: The Definition of Gin: True or False)

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

Page 30 (Exercise 2: Botanicals: Matching)

1. Coriander Seed
2. Cardamom
3. Orris root
4. Gentian
5. Quinine
6. Calamus
7. Coriander Seed
8. Juniper
9. Calamus
10. Hyssop
11. Angelica
12. Cassia

Page 31 (Exercise 3: Methods of Gin Production: Comparison)

	Statement	Original Distillation	Re-distillation	Cold Compounding	Essential Oils
1.	Uses fermented mash	X			
2.	Uses neutral spirits and botanicals enclosed in a mesh bag			X	
3.	When done in altered air pressure, may be referred to as "vacuum distillation"		X		
4.	Produces a style of gin considered to be lower quality than distilled gin			X	X
5.	Also known as the compounding essence procedure				X
6.	Uses a specialized still with a gin head	X	X		
7.	Involves "soaking" neutral spirits with a batch of crushed botanicals			X	
8.	Also known as "direct distillation"	X			
9.	Produces a style of gin known as "compound gin"			X	X
10.	Uses neutral spirits		X	X	X

Page 32 (Exercise 4: Styles of Gin: Fill in the Blank/Short Answer)

- | | |
|--------------------------|-----------------------------|
| 1. Water | 8. Mayflower |
| 2. 0.1 gram | 9. England (Witham), Oregon |
| 3. Light, dry, and crisp | 10. Old Tom gin |
| 4. 1793 | 11. Dudley Bradstreet |
| 5. Black Friars | 12. Carter head |
| 6. Vilnius gin | 13. 30% |
| 7. Dry Martini | 14. Menorca |

Page 33 (Exercise 5: Juniper-flavored Spirit Drinks)

- | | | |
|----------------|---------------|------------------|
| 1. Wacholder | 6. France | 11. Germany |
| 2. Belgium | 7. Steinhäger | 12. Jonge |
| 3. Holland Gin | 8. Germany | 13. Koptstootjes |
| 4. Oude | 9. Steinhäger | 14. Wacholder |
| 5. Genever | 10. Wacholder | |

Page 34 (Exercise 6: Flavored Spirits: Fill in the Blank/Short Answer)

Couvet, Switzerland (note: Couvet is now part of the district of Val-de-Travers)	Location of first absinthe distillery
Thujone	Chemical compound often blamed for certain (alleged) harmful effects of the consumption of absinthe
Türkiye (Turkey)	Country of origin for the unsweetened anise-flavored spirit known as Raki
Grapes (Sultana and Razaki varieties)	Base material which is fermented and used in the production of high-quality Raki
Suma	The base spirit that will be redistilled and made into raki
Pernod	Product launched in 1928 as a sweeter alternative to absinthe, “minus the wormwood”
Pastis (Pastis de Marseille)	An anise-flavored spirit drink that contains natural extracts of licorice root; a specialty of the city of Marseille
Ouzo	The leading anise-flavored spirit in Greece
Pacharán	Sloe berry-flavored liqueur made with anise-flavored spirits, popular in Spain’s Basque Country
Caraway	Main flavoring in akvavit (note: dill is also allowed to be the main flavoring, but caraway is both typical and traditional)
Taffel Akvavit	Term used to indicate a clear, unaged (or just slightly aged) style of akvavit
Linje Akvavit	Style of akvavit that is aged based on a unique tradition of sailing ships
Sweden, Norway	Two countries that have GI status for akvavit
Absinthe de Pontarlier	French product with GI status for absinthe
Arak	Anise-flavored spirit produced throughout the Eastern Mediterranean and Middle East

Page 35 (Checkpoint Quiz: Chapter 4)

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

Chapter Five: Whiskey

Page 37 (Exercise 1: The Definition of Whiskey: True or False)

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

Page 38 (Exercise 2: Whiskey Production—Fermentation and Distillation: Matching)

- | | |
|------------------------------|-----------------|
| 1. Mash tun | 9. Sodium |
| 2. Drying/Kilning | 10. Malting |
| 3. Wort | 11. Grist |
| 4. Fermentation | 12. Wash |
| 5. Mashing | 13. Green malt |
| 6. Maltose | 14. Mash cooker |
| 7. Iron | 15. Kilning |
| 8. Grain bill (or mash bill) | |

Page 39 (Exercise 3: Whiskey: Timeline)

1.	Grain Bill
2.	Steeping
3.	Green malt
4.	Drying/Kilning
5.	Milling
6.	Mashing
7.	Washing
8.	Fermentation
9.	Distillation in a wash still
10.	Low wines
11.	Distillation in a spirit still
12.	New make spirit
13.	Maturation
14.	Blending
15.	Bottling

Page 40 (Exercise 4: Whiskey Production—Maturation and Bottling: True or False)

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

Page 41 (Exercise 5: Scotch Whisky: Matching)

- | | |
|------------------------|-------------------------|
| 1. Blended malt Scotch | 9. Blended grain Scotch |
| 2. Malted barley | 10. Blended Scotch |
| 3. Blended Scotch | 11. Single malt Scotch |
| 4. Single malt Scotch | 12. Islay |
| 5. The Highlands | 13. The Lowlands |
| 6. Speyside | 14. Speyside |
| 7. Single grain Scotch | 15. Campbeltown |
| 8. Wheat | |

Page 42 (Exercise 6: Whisky-Producing Regions of Scotland: Map Exercise)

- | | | |
|-----------------------|----------------------|-----------------------|
| 1. Isle of Skye | 7. Aberdeen | 13. Isle of Arran |
| 2. Northern Highlands | 8. Central Highlands | 14. Campbeltown |
| 3. Orkney Islands | 9. Perth | 15. Islay |
| 4. Inverness | 10. Edinburgh | 16. Isle of Jura |
| 5. Speyside | 11. Glasgow | 17. Western Highlands |
| 6. Eastern Highlands | 12. Lowlands | 18. Isle of Mull |

Page 43 (Exercise 7: Irish Whiskey: Comparison)

	Statement	Irish Malt Whiskey	Irish Grain Whiskey	Irish Pot Still Whiskey	Blended Irish Whiskey
1.	Must be distilled using pot stills	X		X	X (partially)
2.	Must be bottled in Ireland or shipped off the island in inert bulk containers	X	X	X	X
3.	May be produced using double or triple distillation	X		X	X (potentially)
4.	Must be made using 100% malted barley	X			
5.	Must be produced using a maximum of 30% malted barley		X		
6.	Must be produced using a minimum of 30% of both malted and unmalted barley			X	
7.	Often contains up to 5% oats or rye			X	
8.	Not allowed to be exported in any type of wooden container	X	X	X	X
9.	Produced using two or more different whiskey types				X
10.	Must be stored in wooden casks not to exceed 700 liters in capacity for at least 3 years	X	X	X	X
11.	Produced using a mixture of malted and unmalted grains		X	X	X

Page 44 (Exercise 8: European Whiskey: True or False)

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

Page 45 (Exercise 9: Bourbon Whiskey: Fill in the Blank/Short Answer)

- | | |
|--------------------------|------------------------------|
| 1. Corn, 70% | 7. 1964, distinctive |
| 2. 160 | 8. Honey barrels |
| 3. Backset, sour mashing | 9. Blended (or a blend), 51% |
| 4. Sweet mashing | 10. Kentucky |
| 5. High rye bourbon | 11. Straight bourbon |
| 6. 125 proof, charred | 12. Doubler, thumper |

Page 46 (Exercise 10: American Whiskey: Fill in the Blank/Short Answer)

The Lincoln Country Process	Tennessee whiskey must undergo this charcoal-filtering process
Benjamin Prichard's	Tennessee distillery that was granted exception to the charcoal-filtering rule
Old Overholt	Brand of American rye whiskey founded in 1810
No aging is required, but if it is aged, it must be in used or uncharred barrels	Aging requirement for American corn whiskey
Bourbon Rye Wheat Malted barley Malted rye Corn American Single Malt	The seven possible types of American straight whiskeys (as defined by the TTB)
Two years in new charred oak barrels	Minimum aging requirement for American straight whiskeys that have an age statement on the label
Four years in new charred oak barrels	Minimum aging requirement for American straight whiskeys that do not have an age statement on the label
100 proof	Required bottling proof for American bottled-in-bond whiskey
Spirit whiskey	A mixture of neutral spirits mixed with no less than 5% whiskey
White dog, white whiskey	Another term for new-make whiskey or unaged whiskey
Light whiskey	Obscure whiskey product that must be distilled to higher than 160 proof but lower than 190 proof

Page 47 (Exercise 11: Canadian Whisky: True or False)

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

Page 48 (Exercise 12: International Whiskies: Matching)

- | | |
|--------------------------|--------------------------|
| 1. Yoichi Distillery | 9. Miyagikyo |
| 2. Amrut Distilleries | 10. Feni |
| 3. Lea Valley Distillery | 11. Hazelburn Distillery |
| 4. Tasmania | 12. Yamazaki |
| 5. Kavalan | 13. Pradlo Distillery |
| 6. Suntory Distillery | 14. Whisky NYC |
| 7. Officer's Choice | 15. New Zealand |
| 8. Brilliance | |

Page 49 (Exercise 13: Whiskey: Brands)

Scotland	Ireland	United States	Canada
Ardbeg	Cooley	Benjamin Prichard's	Crown Royal
Ballantine's	Connemara	Buffalo Trace	Glenora
Chivas Regal	Echlinville	Four Roses	
Cutty Sark	Green Spot	George Dickel	
Dalmore	Jameson	Jack Daniel's	
Dalwhinnie	Kilbeggan	Jim Beam	
Dewar's	Midleton	Maker's Mark	
Famous Grouse	Old Bushmills	Old Forester	
Glenlivet	Redbreast	Old Overholt	
J&B	Teeling	Wild Turkey	
Johnnie Walker	Tullamore D.E.W.	Woodford Reserve	
Macallan	West Cork		
Talisker			
William Peel			

Page 50–51 (Checkpoint Quiz – Chapter 5)

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

Chapter Six: Brandy and Other Fruit-Based Spirits

Page 53 (Exercise 1: The Definition of Brandy: True or False)

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

Page 54 (Exercise 2 Cognac: Matching)

1. À repasse
2. Bon Bois
3. Brouillis
4. Augier
5. Petite Champagne
6. Boisé
7. Ugni Blanc
8. Charente
9. Saint-Émilion
10. Grande Champagne
11. Première chauffe
12. Folignan
13. Bonne chauffe
14. Hennessy
15. Bois Ordinaires

Page 55 (Exercise 3: The Cognac Region: Map Exercise)

1. Bois Ordinaires
2. Bons Bois
3. Borderies
4. Fins Bois
5. Grande Champagne
6. Petite Champagne
7. Bois Ordinaires
8. Fins Bois
9. La Rochelle
10. Rochefort
11. City of Cognac
12. City of Bordeaux

Page 56 (Exercise 4: Cognac Labeling Terms: Fill in the Blank/Short Answer)

Eau-de-vie de Cognac or Eau-de-vie des Charentes	The full, official name of cognac
Fine Champagne	Labeling term used to indicate a cognac produced with a combination of grapes from the Grande Champagne and Petite Champagne areas (with at least 50% from Grande Champagne)
*** (3 stars/ 3 étoiles), Sélection, VS, Very Special	Labeling terms used for cognac with a minimum of two years of wood aging
Supérieur	Labeling term used for cognac with a minimum of three years of wood aging
V.S.O.P., Réserve, Vieux, Very Superior Old Pale	Labeling terms used for cognac with a minimum of four years of wood aging
Vieille Réserve, Réserve Rare, Réserve Royale	Labeling terms used for cognac with a minimum of five years of wood aging
Napoléon, Très Vieille Réserve, Héritage	Labeling terms used for cognac with a minimum of six years of wood aging
XO, Extra, Ancestral, Hors d'Âge	Labeling term used for a cognac with a minimum of ten years of wood aging
Hors d'Âge	Labeling term that translates as "beyond age"
Bureau National Interprofessionnel du Cognac (BNIC)	Agency that oversees the inventory and age control of cognac
Acquit Régional Jaune d'Or	French term for the "golden certificate" which must accompany every consignment of cognac

Page 57 (Exercise 5 Armagnac: Matching)

- | | |
|--------------------------|-------------------|
| 1. Vintage | 9. Ugni Blanc |
| 2. Clairette de Gascogne | 10. Colombard |
| 3. Monlezun | 11. Bas-Armagnac |
| 4. Boulbènes | 12. Baco Blanc |
| 5. Blanche | 13. Haut-Armagnac |
| 6. Mauzac | 14. Folle Blanche |
| 7. Floc de Gascogne | |
| 8. Monlezun | |

Page 58 (Exercise 6: The Armagnac Region: Map Exercise)

1. Bas-Armagnac
2. Ténarèze
3. Haut-Armagnac
4. Cazaubon
5. Eauze
6. Condom
7. Toulouse
8. Auch
9. Mirande

Page 59 (Exercise 7: Spanish Brandy: Fill in the Blank/Short Answer)

Brandy de Jerez	Traditional Spanish brandy produced in Andalucía
Brandy del Penedès	Traditional Spanish brandy produced in Catalonia
La Mancha	Area where most of the grapes for Brandy de Jerez are grown
Airén	Variety that provides 95% of the grapes for Brandy de Jerez
Palomino	Variety that provides 5% of the grapes for Brandy de Jerez
Jerez de la Frontera Sanlúcar de Barrameda El Puerto de Santa María	The three towns that make up the “Sherry Triangle” within the Brandy de Jerez PGI
Solera System	System of aging used for Brandy de Jerez
Holandas	Base spirit that has up to 70% abv
Aguardiente	Base spirit that has up to 80% abv
Destilado	Base spirit that has up to 94.8% abv
Solera	Label term used for Brandy de Jerez (or Brandy del Penedès) with a minimum of six months solera aging
Solera Reserva	Label term used for Brandy de Jerez (or Brandy del Penedès) with a minimum of 1 year solera aging
Solera Gran Reserva	Label term used for Brandy de Jerez (or Brandy del Penedès) with a minimum of 3 years solera aging
Macabeo, Parellada, Xarel-lo.	Three traditional grapes of Brandy del Penedès
Static aging, dynamic aging	Two aging systems used in the production of Brandy del Penedès
Extra Or	Aging designation used for pot still-produced Brandy del Penedès with five years of oak aging in a single barrel

Page 60 (Exercise 8: Pisco: True or False)

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

Page 61 (Exercise 9: Grape Brandy around the World: Fill in the Blank/Short Answer)

1. Champagne
2. 90%
3. Thompson Seedless, Ugni Blanc
4. San Joaquin
5. Robertson, Worcester
6. 100%, three
7. 30%
8. Eight
9. Alter, Uralt
10. Metaxa
11. Mexico
12. Oeste, Portugal
13. Ten
14. Bolivia

Page 62 (Exercise 10 Pomace Brandy and Fruit Brandy: Matching)

1. Stravecchia
2. Bourgogne
3. Nonino
4. Mirabelle
5. Orujo
6. Caffè Corretto
7. Grappa
8. Picolit
9. Quetsch
10. Monovitigno
11. Invecchiata
12. Resentin
13. Eaux-de-vie de marc
14. Slivovitz
15. Geist

Page 63 (Exercise 11 Calvados and Apple Brandy: Matching)

1. Calvados AOC
2. Pommeau
3. Freeze Distillation
4. Calvados Domfrontais AOC
5. Apple brandy
6. Calvados Domfrontais AOC
7. Foudres
8. Mistelle
9. Freeze distillation
10. Jack Rose
11. Calvados Pays d'Auge AOC
12. Calvados Fermier
13. Blended applejack
14. Calvados Domfrontais AOC

Page 64–65 (Checkpoint Quiz – Chapter 6)

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

Chapter Seven: Rum and Other Cane Spirits

Page 66 (Exercise 1: The Definition of Rum: True or False)

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

Page 67 (Exercise 2: The Production of Rum: Fill in the Blank/Short Answer)

1. *Gramineae*
2. Ten, 13
3. 16
4. Sugarcane juice
5. Evaporation, virgin sugarcane honey
6. Grade A, Blackstrap molasses
7. Two or three
8. Natural
9. Esters, aromatic
10. Continuous (column), pot
11. Ten
12. Retorts

Page 69 (Exercise 3: Cane Spirits from Around the World: Matching)

- | | |
|------------------------|------------------|
| 1. Mount Gay | 9. Privateer |
| 2. Ronmiel de Canarias | 10. Bacardi |
| 3. Carúpano | 11. Thomas Tew |
| 4. Batavia Arrack | 12. El Dorado |
| 5. Demerara Distillers | 13. Tuzemák |
| 6. Mount Gay | 14. Cachaça |
| 7. Seco Herrerano | 15. Penny Blue |
| 8. Barbancourt | 16. Flor de Caña |

Page 70 (Exercise 4: Rum from Jamaica and Martinique: Fill in the Blank/Short Answer)

1. Dunder (stillage, backset)
2. Skimmings
3. Pot stills, esters
4. Common cleans
5. Plummers, tropical
6. Wedderburns
7. Continental flavoreds, medicinal
8. 2016
9. 65% to 75%
10. Six
11. 12
12. Three years
13. Six years
14. Grand arôme

Page 71 (Checkpoint Quiz – Chapter 7)

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

Chapter Eight: Tequila and Other Agave-Based Beverages

Page 73 (Exercise 1: The Agave Plant: True or False)

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

Page 74 (Exercise 2 Tequila Vocabulary: Matching)

- | | |
|--------------------|---------------------|
| 1. Bagazo | 9. Tahona |
| 2. Mosto muerto | 10. Horno |
| 3. El corazon | 11. Tequila refino |
| 4. Hydrolysis | 12. Coa |
| 5. Fructans | 13. Aguamiel |
| 6. Tequila primero | 14. Tequila primero |
| 7. Jimador | 15. Hijuelos |
| 8. Autoclave | 16. Mosto |

Page 75 (Exercise 3: Spirit-Producing Regions of Mexico—Map Exercise)

1. Sonora: Bacanora
2. Chihuahua: Sotol
3. Coahuila: Sotol
4. Zacatecas: Mezcal
5. Tamaulipas: Tequila and Mezcal
6. San Luis Potosí: Mezcal
7. Guanajuato: Tequila and Mezcal
8. Puebla: Mezcal
9. Sinaloa: Mezcal
10. Durango: Mezcal and Sotol
11. Nayarit: Tequila
12. Jalisco: Tequila and Raicilla
13. Michoacán: Tequila and Mezcal (note: as discussed in chapter 7, Charanda is also produced here)
14. Guerrero: Mezcal
15. Oaxaca: Mezcal

Page 76 (Exercise 4: Tequila-Producing Regions: Comparison)

	Statement	The Amatitán/ Lowlands Region	Los Altos/ The Highlands Region
1.	Overall, the warmer of the two regions	X	
2.	Average altitude is 2,000 meters (6,500 feet) above sea level		X
3.	Produces tequila that are more vegetal in flavor	X	
4.	Produces tequila with spicy, black pepper flavors	X	
5.	Located in the Valles Region of Central Jalisco	X	
6.	Produces tequilas that are highly floral in nature		X
7.	Produces agave piñas that average 35 to 75 kilos (75 to 165 pounds) in weight	X	
8.	Produces tequilas that are crisper and more earthy	X	
9.	Produces agave piñas that average 50 to 90 kilos (110 to 200 pounds) in weight		X
10.	Average altitude is 1,300 meters (4,200 feet) above sea level	X	
11.	Produces tequilas that are softer and fruitier		X
12.	Includes the town of Arandas		X
13.	Includes a portion of the region of Ciénega		X
14.	Includes the town of Tequila	X	

Page 77 (Exercise 5: Bottling and Labeling Tequila: Fill in the Blank/Short Answer)

1. Blanco, plata, white, silver
2. Mixto
3. 51%
4. Oro, gold
5. Joven abocado
6. Reposado
7. Añejo
8. Extra-añejo
9. 600 liters (160 gallons)
10. 2004
11. 100% agave; mixto (non-100% agave)
12. Cristalino

Page 78 (Exercise 6: Other Agave-Based Beverages: Matching)

- | | | |
|-----------------------|-------------|--------------------|
| 1. Raicilla | 6. Pulque | 11. Joven |
| 2. Sotol | 7. Bacanora | 12. Sotol |
| 3. Agave angustifolia | 8. Oaxaca | 13. Agave salmiano |
| 4. Añejo | 9. Reposado | 14. Raicilla |
| 5. Veladora | 10. Pechuga | 15. Pulque |

Page 79 (Checkpoint Quiz – Chapter 8)

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

Chapter Nine: Liqueurs

Page 81 (Exercise 1: The Definition of Liqueurs: True or False)

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

Page 82 (Exercise 2: The Production of Liqueurs: Fill in the Blank/Short Answer)

1. Base spirit, flavor source
2. Cold
3. Infusion
4. Maceration, alcoholic
5. Percolation
6. Compounding
7. Hot
8. Vacuum distillation
9. Sweetened
10. Approved food dyes
11. Unaged
12. 30, 80

Page 83 (Exercise 3: Fruit Liqueurs: Matching)

1. Grand Marnier Cordon Rouge
2. Luxardo Maraschino
3. Malibu
4. Chambord
5. Limoncello
6. Luxardo Maraschino
7. Midori Melon
8. Heering Cherry Liqueur
9. Cointreau
10. Chambord
11. Grand Marnier Cordon Jaune
12. Mandarine Napoléon
13. Triple Sec
14. Cassis/Cassis Liqueur/Crème de Cassis)

Page 84 (Exercise 4: Liqueurs: Matching)

1. Crème Yvette
2. Mozart
3. St. Germain
4. Disaronno Originale
5. Tuaca
6. Bärenfang
7. Goldschläger
8. Nocino
9. Amarula
10. Domaine de Canton
11. Southern Comfort
12. Galliano
13. Drambuie
14. Liquore Strega
15. Kümmel
16. Frangelico

Page 85 (Checkpoint Quiz – Chapter 9)

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

Chapter Ten: Vermouth, Amari, and Bitters

Page 87 (Exercise 1: The Definition of Liqueurs: True or False)

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

Page 88 (Exercise 2: Vermouth: Matching)

1. Primitivo Quiles
2. Carpano Antica Formula
3. Vermouth di Torino
4. Yzaguirre
5. Stock Spirits Group
6. Dolin
7. Primitivo Quiles
8. Carpano Punt e Mes
9. Atsby Vermouth
10. Casa Mariol
11. Boissiere
12. Reus
13. Noilly Prat
14. Lustau
15. Vermouth de Chambéry

Page 89 (Exercise 3: Vini Amari, Quinquina, and Americano: Fill in the Blank/Short Answer)

1. Piedmont, Chinato d'Erbetti
2. Cinchona
3. Bonal Gentiane Quina
4. Byrrh, Carignan, Grenache
5. St. Raphael
6. Lillet, Kina Lillet
7. Réserve Jean de Lillet Blanc
8. Dubonnet
9. Wormwood, gentian
10. Campari
11. Cocchi Americano
12. Contratto, Contratto Americano Rosso

Page 90 (Exercise 4: Spirit Amari: Matching)

1. Picon
2. Jägermeister
3. Zwack Unicum
4. Campari
5. Bénédictine
6. Negroni
7. Chartreuse
8. Suze
9. Fernet Branca
10. Becherovka
11. Chartreuse
12. Averna
13. Aperol
14. Gammel Dansk
15. Cynar

Page 91 (Checkpoint Quiz – Chapter 10)

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

Chapter Eleven: Mixology

Page 93 (Exercise 1: Mixology: True or False)

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

Page 94 (Exercise 2: Modern Mixology and Craft Cocktails)

Calibogus	A pre-prohibition cocktail made with rum, spruce beer, and molasses
Muddler	A special bar tool used to crush ingredients such as mint leaves or lime wedges in order to squeeze out juices, oils, and flavors
Shrub	A beverage made in colonial America using the liquid from a batch of fruit macerated with sugar and vinegar
Free-pour	To make and mix drinks without using any kind of measuring device or measured pour spout
Specific gravity	Measurement of the weight of a liquid in reference to water
Twist	The peel of a citrus fruit specially cut to be used as a drink garnish
Bounce	A drink popular in colonial America often made (as the legend goes) by Martha Washington using cherries, spices, and a bottle of rye whiskey
Neat	Term often used to describe a shot of liquor poured directly into the glass
Crusta	A classic cocktail originally prepared with cognac, orange liqueur, bitters, and lemon juice; garnished with a long loop of lemon peel and a sugared rim
Up	Term used to describe a drink that is shaken or stirred with ice to chill, then strained into the glass and served without ice
Cobbler	Family of drinks made with a base spirit or wine shaken with sugar, ice, and fresh fruit. The original version was made with Sherry.
Float	Term used for the last (lightest) ingredient to be poured in a layered drink
Silver Fizz	A classic cocktail made with gin (or another spirit), lemon juice, and sugar; shaken with an egg white and served tall over ice with carbonated water
Back (or chaser)	Modern term used for a nonalcoholic drink served alongside a shot or a strong drink

Page 95 (Exercise 3: Mixing Methods: Matching)

- | | | |
|--------------|---------------|---------------|
| 1. Stir | 6. Blend | 11. Roll |
| 2. Roll | 7. Shake | 12. Blend |
| 3. Dry Shake | 8. Build | 13. Build |
| 4. Shake | 9. Build | 14. Dry Shake |
| 5. Build | 10. Dry Shake | |

Page 96 (Exercise 4: Drink Families: Matching)

- | | |
|-----------------------------|------------------------------|
| 1. Sours | 9. Sours |
| 2. Two-liquor drinks on ice | 10. Two-liquor drinks on ice |
| 3. The Martini family | 11. Pousse-café |
| 4. Shooters | 12. The Martini family |
| 5. Wines and punches | 13. Highballs |
| 6. Shooters | 14. Tropical drinks |
| 7. Wines and punches | 15. Sours |
| 8. Cream-based drinks | |

Page 97 (Chapter 11 Checkpoint Quiz)

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

Chapter Twelve: The Impact of Alcohol on Health

Page 99 (Exercise 1: 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 (148 ml)
5. 12 ounces (355 ml)
6. 1.5 ounces (44 ml)
7. Clot, plaque
8. Increases
9. Fatty liver
10. Cirrhosis
11. Resveratrol

Page 100 (Chapter 12 Checkpoint Quiz)

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