

Wine Quiz Answers Fall 2017

#1 8/28/17

1. The three tier system of wine in the US is
 - a. Wineries – wholesalers - retailers
2. The average consumption per capita in the US is
 - a. 15 bottles per capita per year
3. The 4 largest wine companies make up
 - a. 75% of wine
4. The bacteria used for fermentation of wine and beer is
 - a. *Saccharomyces cerevisiae*
5. The 3 grapes native to America are
 - a. Niagara, Catawba, Concord
6. The flavor and color of red wine comes from
 - a. Polyphenols and acids
7. What percent of grapes come from California?
 - a. 85%
8. The countries responsible for the largest wine production are
 - a. France, Italy, and Spain
9. The economic contribution of California wine industry in 2015 was
 - a. \$114 Billion
10. Human brain can be tricked into thinking wine is quality related to
 - a. Price

#2 9/19/17

1. National Wine Prohibition in the US which started in 1919/1920, was repealed in:
 - a. 1933
2. The federal agency which regulates US wine production and sale is the:
 - a. Tax and Trade Bureau
3. The “French Paradox” involves a lower rate of heart disease among the French in spite of their frequent consumption of wine and:
 - a. Saturated fats
4. The energy content of a 5oz glass of dry red wine is about:
 - a. 100 kcal and 0g carbs
5. The USDA Dietary Guidelines for Americans define moderate daily wine consumption as:
 - a. Not more than two 5oz glasses for men/ one 5oz glass for women
6. A 250lb lineman should never drink more than how many 5oz glasses of wine before driving a motor vehicle?
 - a. 2 (take your weight divided by 100)
7. Every wine bottle in the US must bear a government warning label about
 - a. Consumption during pregnancy and impairment of driving skills
8. Your chances from dying of heart disease vs. breast cancer are roughly
 - a. 10 times higher
9. After 6,000 years, what possible wine residue can be found by archeologists

- a. Tartaric acid
- 10. Consumers preferences for wine may be related to their:
 - a. Genome (from article), but also Cultural upbringing and experience with wine (all 3 were correct)

#3 9/25/17

1. In traditional RED wine production order of processing steps is as follows
 - a. Destem/crush, ferment, press
2. The two main techniques to extract the color from the floating cap during the making of red wine are:
 - a. Punching-down and Pumping-over
3. The most important viticultural practice for maintaining vin productivity is
 - a. Pruning
4. Wine showing potassium bitartrate deposits on the bottom of the bottle is usually:
 - a. Fine to drink
5. The color pigments found in red wines reside in the following part of the grape berry
 - a. Skin
6. Essential steps in the process of wine AFTER fermentation are:
 - a. Aging → Filtering → Bottling
7. Sulfur dioxide (sulfite) is added to juice and wine to:
 - a. Kill bacteria, bind acetaldehyde, and inactivate browning enzymes
8. In the US, the most important grape producing states are
 - a. CA – WA – OR – NY
9. The American Academy of Pediatrics advises that what amount of wine is safe to drink during pregnancy?
 - a. None at all
10. What portion of American consumers would accept genetically modified grapes?
 - a. Less than 50 %

#4 10/2/17 Indiana

1. How many wineries are there in Indiana today?
 - a. 94
2. Who is the “father” of the Indiana wine industry
 - a. John James (Jean Jacques) Durfour
3. What enabled the modern Indiana wine industry
 - a. The Small Winery Act of 1971
4. What is Indiana’s signature grape variety and wine
 - a. Traminette
5. How would you describe the aroma of Traminette wine
 - a. Rose petals, apricots, peaches, passion fruit
6. What is Indiana’s largest food and wine festival
 - a. Vintage Indiana
7. What is a “Wine trail”

- a. A group of wineries offering customers a local wine experience
- 8. Who was the 2017 winner of the Indy International's Governor's Cup
 - a. Country Heritage Winery
- 9. Millennials tend to pick their wine based on
 - a. Label and originality
- 10. Wineries are becoming more popular with
 - a. Bachelorette parties

#5 10/16/17 California

- 1. In 2016, there were 238 AVAs legally defined as grape-growing appellation distinguishable by
 - a. Unique geography
- 2. The five major winegrowing regions in California are
 - a. Northwest Coast – Central Valley – South Coast – Sierra Foothills – Central Coast
- 3. A pathogen-carrying insect that makes it impossible to grow *Vitis vinifera* in the southern US, is called
 - a. Glassy-winged sharp shooter
- 4. What coastal mountain range has an important impact on winegrowing in Washington and Oregon
 - a. Cascades
- 5. The label display of a VINTAGE denotes the year
 - a. The grapes were grown
- 6. The two largest wineries in the US are
 - a. Constellation and Gallo
- 7. The MAJOR weather variance influencing grape quality in the five major California wine regions is
 - a. Temperature
- 8. Some of the most typical aroma descriptions for Oregon Pinot Noir are
 - a. Blueberry and cherry
- 9. Why is Merlot now the No. 1 varietal wine of choice for American drinkers of all ages
 - a. Fruit aromas and low tannins
- 10. "Smoke taint" absorbed by grapes from wild fires is released during
 - a. Fermentation

#6 10/23/17

- 1. Acidity as a wine component
 - a. Adds structure and freshness
- 2. According to Anthony, the rules of toasting
 - a. Be prepared, be brief, be seater
- 3. An aperitif is not
 - a. Served after a meal
- 4. According to Anthony, if a sommelier runs out of wine with one guest remaining you should
 - a. Refuse to buy another bottle of wine
- 5. According to Anthony, Americans are afraid to buy wines that don't have this on the label
 - a. Grape variety

6. The New York Finger Lakes region is
 - a. Sloped and cooler
7. New York's Riesling diversity is associated with wines that have
 - a. Different levels of sweetness
8. Some of the most typical aroma descriptors for New York Riesling are
 - a. Floral and tropical
9. Orange-style wine is made by
 - a. Long skin contact with white grapes
10. The "Wellness" trend is a shift toward
 - a. Zero to low alcohol beverages

#7 France

1. The two most important winegrowing districts in the Burgundy region of France are
 - a. Cote d'Or and Chablis
2. The two most important vine varieties cultivated in the Burgundy region of France are
 - a. Pinot Noir and Chardonnay
3. The French region that labels its wines with a system denoting dryness/sweetness is
 - a. Champagne
4. The wine in this bottle is made from 100% (Picture shows Chablis)
 - a. Chardonnay
5. We would expect non-oaked Chablis to express aromas best described as
 - a. Flint stone, lime, and lemon
6. The traditional Champagne method employs a second yeast fermentation of the blended base wine in
 - a. The bottle
7. The Bordeaux region is typified by
 - a. Vineyard estates belonging to single owners
8. The three most important vine varieties cultivated in the Bordeaux region are
 - a. Cabernet sauvignon, Merlot, Cabernet Franc
9. Besides unique geography, the new Burgundian appellation Cote d'Or regulates what
 - a. Vine density, yields, alcohol content
10. In 2017, the Bordeaux region suffered the lowest grape yields since
 - a. 1945

#8 Wines of Italy

1. The major similarities between New World and European wine production are matters of:
 - a. Grape varieties and winemaking technique
2. Moscato d'Asti has high residual sugar because:
 - a. The fermentation as arrested
3. Aging red wine in large vs. small barrels causes
 - a. Less oak extraction
4. Italy produces mainly red wines
 - a. False
5. The partial drying of grapes for Amarone production leads to

- a. More alcoholic and tannic wines
- 6. The most widely planted white and red grape varieties in Italy are
 - a. Trebbiano and Sangiovese
- 7. This wine was made from which grape variety (image with Barbaresco)
 - a. Nebbiolo
- 8. The wine in this bottle would carry this classification (Vino Nobile di Montepulciano???)
 - a. DOCG
- 9. The most popular DOCG wines of Piedmont are
 - a. Asti, Barbaresco, Barolo
- 10. The famous red grape of Tuscany is
 - a. Sangiovese

#9 Germany

- 1. German late-harvest wines, known as Trockenbeerenauslesen, are dependent upon a fungus called
 - a. Botrytis cinerea
- 2. Two of the best-known winegrowing regions in Germany are:
 - a. Rheingau and Mosel-Saar-Ruwer
- 3. Classification of German QmP wines includes ripeness designators, Prädikate”, such as:
 - a. Kabinett, Spätlese, Auslese
- 4. In spite of the northerly climate of Germany, grape growing is often successful because of:
 - a. Steep slopes along southern rivers
- 5. The units Brix and Oechsle are used to express the content of grape:
 - a. Sugar
- 6. The most important white and red grape varieties cultivated in Germany are:
 - a. Riesling and Spätburgunder (Pinot noir)
- 7. We would expect Alsatian Gewürztraminer to express aromas best describes as:
 - a. Passionfruit, grapefruit, lychee
- 8. The wine in this bottle was likely aged in (Riesling):
 - a. Stainless steel tank
- 9. How do consumers feel about lots of technical information on a wine label
 - a. Turned-off
- 10. For at least how long have grapes been part of the human diet
 - a. 8,000