VMW 261: In-class quiz #5

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| Name: |  |
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**Instructions**

Read each question carefully and circle the correct answer. When you are done, bring your quiz up to Russ ☺

1. Which of these is a norisoprenoid?
   1. TDN, the gasoline aroma in Riesling
   2. 3-Isobutyl-2-methoxypyrazine, the green pepper aroma found in Bordeaux varieties
   3. 3-mercapto-hexan-1-ol, the passionfruit aroma found in Sauvignon blanc
   4. All of the above
2. Thiols found in wine\_\_\_\_\_\_\_\_\_\_\_\_
   1. Mostly come from amino acid conjugates found in the grape
   2. Are mostly derived during fermentation
   3. Are not sulfur containing compounds
   4. Are not found in Sauternes
3. Which of these statements is true?
   1. Tannins are gallic acid polymers that become more astringent as the polymers lengthen
   2. Tannins are catechin polymers that become less astringent as the polymers lengthen
   3. Tannins are gallic acid polymers that become less astringent as the polymers lengthen
   4. Tannins are catehcn polymers that become more astringent as the polymers lengthen
4. You harvest fruit and take a tank sample after processing. The Brix of the juice is 21. What is the approximate potential alcohol?
   1. 14%
   2. 10%
   3. 11%
   4. 12%
5. What is typical of Scott Henry trellis?
   1. The upward growing shoots are less vigorous than the downward growing shoots and the fruit on the upward growing shoots ripens sooner than the fruit on the downward growing shoots
   2. The upward growing shoots are more vigorous than the downward growing shoots and the fruit on the upward growing shoots ripens sooner than the fruit on the downward growing shoots
   3. The upward growing shoots are more vigorous than the downward growing shoots and the fruit on the upward growing shoots ripens later than the fruit on the downward growing shoots
   4. There is no consistent difference in performance between the two canopies

**Extra credit**

1. Botrytis can\_\_\_\_\_\_\_\_\_\_\_
   1. Lead to a lower concentration of thiols in sauternes
   2. Convert monoterpenols into monoterpene oxides that have a higher sensory threshold
   3. Reduce thiols into disulfides
   4. Germinate without free water present