

2019 International Wine Society  
Wine Knowledge Written Test

**First Challenge: True or False, 10 correct or better to advance**

- 1) The reason that many sparkling wine enthusiasts are moving away from flutes as a preferred glass is it lacks room for aromas to be expressed.  
**a) True**  
b) False
- 2) Invented in ancient Greece, the Pythagorean cup was designed to spill wine on the drinker.  
**a) True**  
b) False
- 3) In the United Kingdom, nearly 25% of the wine production is sparkling wine.  
a) True  
**b) False**
- 4) Prosecco is made from the Glera grape.  
**a) True**  
b) False
- 5) Organic wines are inherently free of sulfites.  
a) True  
**b) False**
- 6) The only change to the 1855 classification of Bordeaux wines to date was the elevation of Chateau Lafitte-Rothschild from Deuxieme Cru to Premier Cru.  
a) True  
**b) False**
- 7) In vintages characterized by grapes of uneven sizes, the condition is known as hens and chicks.  
**a) True**  
b) False
- 8) Brettanomyces is responsible for both pleasant forest floor and off putting barnyard flavors in wine.  
**a) True**  
b) False
- 9) Thanks to a stuck fermentation, Beringer Vineyards pioneered the production of White Zinfandel.  
a) True  
**b) False**
- 10) Chardonnay has been shown by DNA testing to be the offspring of Pinot Noir and Marsanne.  
a) True  
**b) False**

- 11) Pouilly-Fume is a Chardonnay based wine from Burgundy.  
a) True  
**b) False**
- 12) The first wine to be named the Wine Spectator Wine of the Year that was not from either France or California was 1990 Penfolds Grange Hermitage.  
**a) True**  
b) False
- 13) Edelzwicker is the Alsatian term for a wine blended from multiple grape varieties.  
**a) True**  
b) False
- 14) The title Sommelier is derived from the French word for the person responsible for the transportation of supplies.  
**a) True**  
b) False
- 15) The tastevin, which some sommeliers use as an ornate symbol of their position, was originally designed to assist winemakers in seeing their wines in dim, candlelit cellars.  
**a) True**  
b) False
- 16) The process of moving wine from barrel to barrel to leave sediment behind is known as riddling.  
a) True  
**b) False**

**Awesome! You've made it this far. Next up: multiple choice, 60% correct or better to advance.**

- 17) In proper wine service, the person who should taste an ordered bottle of wine is  
a) The host or member  
**b) The person who ordered the wine**  
c) The person paying the tab (if different from A)  
d) The sommelier
- 18) An acceptable reason to reject a bottle of wine is  
a) A vintage different from that listed on the wine list  
b) Obvious damage to the capsule or label  
c) noticeable flaws, i.e. corked or maderized  
d) The wine is just not that good  
**e) A, B, and C only**
- 19) This process, which is becoming less common due to rising temperatures, is allowed in Burgundy, but not in California  
a) The addition of acid  
b) The addition of tannins  
**c) The addition of sugar**  
d) The addition of caramel flavors

- 20) The Northern Rhone stretches from
- a) Lyon to Avignon
  - b) Beaune to Tain L'Hermitage
  - c) Vienne to Valenée**
  - d) Ampuis to Chateauneuf du Pape
- 21) Which state is currently the only one without an operating winery?
- a) Alaska
  - b) Hawaii
  - c) Florida
  - d) All 50 states have at least one fully operating winery**
- 22) The Alto Piemonte is a newly created wine growing area of the Piemonte including which DOCG wines?
- a) Barola and Barbaresco
  - b) Gattinara and Ghemme**
  - c) Chianti and Chianti Classico
  - d) None of the above
- 23) The largest AVA in the United States is
- a) Duh! California
  - b) Texas Hill Country
  - c) Upper Mississippi Valley**
  - d) Greater New England
- 24) One of the last steps in the traditional method of sparkling wine production is the addition of a mixture that sets the final level of dryness/sweetness of the wine is called
- a) dosage**
  - b) tirage
  - c) remulage
  - d) montage
- 25) Domaine Chandon has expanded its sparkling wine production facilities into which new areas?
- a) Brazil
  - b) Mexico
  - c) India
  - d) China
  - e) A and C
  - f) A, C and D**

**Wow! If you've made it this far without throwing down your pen, you deserve a lot of credit. Next up, matching.**

Place the following American states in order of wine production, leaving off the those that don't make the top five

- |     |          |            |                        |
|-----|----------|------------|------------------------|
| 26) | <u>c</u> | California | a) not in the top five |
| 27) | <u>e</u> | Oregon     | b) Number five         |
| 28) | <u>f</u> | Washington | c) Number one          |
| 29) | <u>h</u> | Wisconsin  | d) not in the top five |
| 30) | <u>d</u> | Texas      | e) Number four         |
| 31) | <u>b</u> | Michigan   | f) Number two          |
| 32) | <u>a</u> | Missouri   | g) Number three        |
| 33) | <u>g</u> | New York   | h) not in the top five |

Match the following wine growing regions with the grape(s) for which they are well known

- |     |          |            |                                   |
|-----|----------|------------|-----------------------------------|
| 34) | <u>e</u> | Hawkes Bay | a) Chardonnay and Pinot Noir      |
| 35) | <u>d</u> | Kamptal    | b) Chardonnay and Sauvignon Blanc |
| 36) | <u>a</u> | Walker Bay | c) Torrontes                      |
| 37) | <u>c</u> | San Juan   | d) Gruner Veltliner               |
| 38) | <u>b</u> | Aconcagua  | e) Chardonnay and Merlot          |

**Tie Breaker: Don't spend to much time on this. We've rarely needed it**

In the last five vintages, each of these famous wine producing regions has had one or more outstanding vintages. Match the most outstanding vintage with the region

- |     |          |                    |                  |
|-----|----------|--------------------|------------------|
| 39) | <u>d</u> | Piemonte           | a) 2013 and 2012 |
| 40) | <u>e</u> | White Burgundy     | b) 2015          |
| 41) | <u>c</u> | Left Bank Bordeaux | c) 2016          |
| 42) | <u>b</u> | Tuscany            | d) 2013          |
| 43) | <u>a</u> | Napa Cabernet      | e) 2014          |