*2019 Wine Society Wine Test*

**DO NOT OPEN UNTIL INSTRUCTED**



February 26, 2019

cmaa wINE SOCIETY

NASHVILLE, TN

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| |  | | --- | | 2019 International Wine Society  Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Member Number \_\_\_\_\_\_\_\_\_\_\_\_  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) | Prosseco 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 damgae 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 Valenee | | 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) | \_\_\_\_\_\_ | California | | 27) | \_\_\_\_\_\_ | Oregon | | 28) | \_\_\_\_\_\_ | Washington | | 29) | \_\_\_\_\_\_ | Wisconsin | | 30) | \_\_\_\_\_\_ | Texas | | 31) | \_\_\_\_\_\_ | Michigan | | 32) | \_\_\_\_\_\_ | Missouri | | 33) | \_\_\_\_\_\_ | New York |   . | |  |  | | --- | --- | | a) | not in the top five | | b) | Number five | | c) | Number one | | d) | not in the top five | | e) | Number four | | f) | Number two | | g) | Number three | | h) | not in the top five |   . | |
| |  |  | | --- | --- | | Match the following wine growing regions with the grape(s) for which they are well known | | | |  |  |  | | --- | --- | --- | | 34) | \_\_\_\_\_\_ | Hawkes Bay | | 35) | \_\_\_\_\_\_ | Kamptal | | 36) | \_\_\_\_\_\_ | Walker Bay | | 37) | \_\_\_\_\_\_ | San Juan | | 38) | \_\_\_\_\_\_ | Aconcagua |   . | |  |  | | --- | --- | | a) | Chardonnay and Pinot Noir | | b) | Chardonnay and Sauvignon Blanc | | c) | Torrontes | | d) | Gruner Veltliner | | 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) | \_\_\_\_\_\_ | Piemonte | | 40) | \_\_\_\_\_\_ | White Burgundy | | 41) | \_\_\_\_\_\_ | Left Bank Bordeaux | | 42) | \_\_\_\_\_\_ | Tuscany | | 43) | \_\_\_\_\_\_ | Napa Cabernet |   . | |  |  | | --- | --- | | a) | 2013 and 2012 | | b) | 2015 | | c) | 2016 | | d) | 2013 | | e) | 2014 |   . | |