



INTRODUCTORY SOMMELIER COURSE AND EXAM

COURSE GUIDE

What to Expect and How to Prepare for the Introductory Sommelier Course and Exam

PURPOSE OF THIS DOCUMENT:

To set expectations and provide preparation guidance for students taking the Introductory Sommelier Course and Examination. This document is split into three sections that will cover preparation for the exam, what to expect during the exam, and then assessment and results.

COURSE MISSION:

The Introductory Sommelier Course and Exam is an introduction to the Court of Master Sommeliers and the Sommelier profession. We endeavor to provide accessible and inclusive education and welcome all who want to learn about wine and the beverage industry.

PHILOSOPHY OF CURRICULUM:

All Court of Master Sommeliers, Americas education and examinations focus on our Philosophy of Curriculum and our four pillars of education and examination.

- Theory
- Tasting
- Business of the Sommelier
- Hospitality and Service

The Introductory Sommelier Course is an introduction to the Court of Master Sommeliers, the sommelier profession, and how these four pillars interrelate and inform each other for study.

With each wine region discussed, we will taste wines from that region to help connect knowledge of the place to how the grapes are grown and made. Additionally, we will learn how to provide knowledgeable descriptions of the aromas and flavors in the glass. We will then integrate that with wine service and food and wine pairing.

PART 1 – PREPARATION

TEXTS AND RESOURCES:

- **The Court of Master Sommeliers, Americas Introductory Sommelier Course Workbook**
 - Students will receive a PDF Copy of the workbook upon registration or may purchase a physical copy through Amazon to be received prior to the course at the following link: <https://www.amazon.com/dp/1733571906> .
 - Purchasing through Amazon is optional. The workbook purchase cost will not be deducted from your course fee.
 - The Introductory Sommelier Course workbook contains:
 - An outline of all subjects covered throughout the course:
 - Learning Objectives
 - Wine Regions of the World
 - Maps
 - Service Standards
 - Tasting Journal
 - End of section quizzes (please see PDF of updated quizzes and answers)
- **GuildSomm.com**
 - A one-month trial membership is included as an educational resource upon registration.
- **Other resources**
 - There are many excellent and comprehensive resources, however, the Introductory Sommelier Course Workbook narrows and focuses the scope of this course and should be the primary resource in preparing for the examination.
 - **Kevin Zraly Windows on the World Complete Wine Course: Revised & Updated / 35th Edition | ISBN: 1454942177 [Amazon Link](#)**

SUPPLIES NEEDED FOR CLASS:

- A copy of the Introductory Sommelier Workbook in printed or digital form on a device.
- If using the digital version, a student must print the **Tasting Journal** at the following [link](#) to use in class to record notes on the wines being tasted.
- Notepad or notebook to take notes.
- Pen
- #2 pencil for taking the exam

PART 2 – COURSE OBJECTIVES AND CURRICULUM

LEARNING OBJECTIVES:

As a result of this course, a student should be able to:

- Have a general appreciation of the breadth of global beverage alcohol offerings.
- Identify historically and commercially important wine regions of the world and know their respective grape varieties and styles.
- Evaluate and describe 20 classic wines of the world.
- Understand the Deductive Tasting Method to build vocabulary and skills for objective evaluation and description of classic wines and major grape varieties.
- Recognize and explain climatic and winemaking effects on wine style.
- Receive an introduction to service and hospitality by observing the formal mechanical service of still and sparkling wine by the bottle.
- Learn the basic principles of food and beverage pairing and how to apply these principles to different styles of food and wine.
- Learn the fundamentals of beer, sake, sprints, and liqueurs.

IN-PERSON LEARNING

DAILY SCHEDULE:

Day 1:

- **7:45 AM:** Check-in: photo ID and proof of vaccination or negative COVID-19 PCR test required.
 - Check-in is required both days of the course.
- **8:00 AM:** Course begins
- **12:30-1:30 PM:** Lunch Break (not provided by the CMS-A)
 - You will have one hour for lunch. You may pack a lunch or do an online search to see if there are any preferable dining options available in close proximity to the venue.
- **6:00 PM:** End of Day 1

Day 2:

- **7:45 AM:** Check-in: photo ID and proof of vaccination or negative COVID-19 PCR test required.
 - Check-in is required both days of the course.
- **8:00 AM:** Day 2 Begins
- **12:30-1:30 PM:** Lunch Break (not provided by the CMS-A)
 - You will have one hour for lunch. You may pack a lunch or do an online search to see if there are any preferable dining options available in close proximity to the venue.
- **4:00 PM:** Introductory Sommelier Examination
- **5:30 PM:** Results Reception

COURSE TOPICS AND CURRICULUM

This chart outlines the subjects covered in the Introductory Sommelier Course. While this list is comprehensive in its scope of content, further study is necessary to fully understand each topic.

INTRODUCTORY SOMMELIER COURSE OUTLINE			
EACH SECTION HAS SPECIFIC LEARNING OBJECTIVES, ASSOCIATED CHAPTERS IN THE WORKBOOK, AND SELF-QUIZZES			
Section	Topics Covered	Subtopics	Resource
Section 1	Grape Growing <i>Viticulture</i>		✓ Chapter in Workbook
	Winemaking <i>Vinification</i>		✓ Section Quiz
Section 2	CMS Wine Evaluation Technique		✓ Chapter in Workbook ✓ Section Quiz
Section 3	Understanding Wine Law		✓ Chapter in Workbook ✓ Section Quiz
Section 4	France	<ul style="list-style-type: none"> • Champagne • Burgundy • Bordeaux • Loire Valley • Alsace • Rhône Valley 	✓ Chapters in Workbook ✓ Section Quizzes
Section 5	Italy	<ul style="list-style-type: none"> • Piedmont • Lombardy • Trentino-Alto Adige • Veneto • Friuli-Venezia-Giulia • Tuscany • Marche • Campania • Sicily 	✓ Chapter in Workbook ✓ Section Quiz
Section 6	Germany	<ul style="list-style-type: none"> • Mosel • Rheingau • Rheinhessen • Pfalz 	✓ Chapter in Workbook ✓ Section Quiz
	Austria	<ul style="list-style-type: none"> • Niederösterreich • Kremstal • Kamptal • Wachau 	✓ Chapter in Workbook ✓ Section Quiz

INTRODUCTORY SOMMELIER COURSE OUTLINE

EACH SECTION HAS SPECIFIC LEARNING OBJECTIVES, ASSOCIATED CHAPTERS IN THE WORKBOOK,
AND SELF QUIZZES

Section	Topics Covered	Subtopics	Resources
Section 7	Spain	<ul style="list-style-type: none"> • Rias Baixas • Rioja • Ribera de Duero • Toro • Rueda • Cava • Priorat 	<ul style="list-style-type: none"> ✓ Chapter in Workbook ✓ Section Quiz
	Portugal	<ul style="list-style-type: none"> • Vinho Verde • Douro 	<ul style="list-style-type: none"> ✓ Chapter in Workbook ✓ Section Quiz
Section 8	North America	<ul style="list-style-type: none"> • United States • California • Oregon • Washington • New York State 	<ul style="list-style-type: none"> ✓ Chapter in Workbook ✓ Section Quiz
	South America Argentina	<ul style="list-style-type: none"> • Salta • Mendoza • Patagonia 	<ul style="list-style-type: none"> ✓ Chapter in Workbook ✓ Section Quiz
	South America Chile	<ul style="list-style-type: none"> • Aconcagua Valley DO • Valle Central DO 	<ul style="list-style-type: none"> ✓ Chapter in Workbook ✓ Section Quiz
	Australia	<ul style="list-style-type: none"> • Southeastern Australia • New South Wales • Victoria • South Australia • Western Australia 	<ul style="list-style-type: none"> ✓ Chapter in Workbook ✓ Section Quiz
	New Zealand	<ul style="list-style-type: none"> • North Island • South Island 	<ul style="list-style-type: none"> ✓ Chapter in Workbook ✓ Section Quiz
	South Africa	<ul style="list-style-type: none"> • Cape Town • Stellenbosch • Paarl • Elgin • Walker Bay 	<ul style="list-style-type: none"> ✓ Chapter in Workbook ✓ Section Quiz

INTRODUCTORY SOMMELIER COURSE OUTLINE

EACH SECTION HAS SPECIFIC LEARNING OBJECTIVES, ASSOCIATED CHAPTERS IN THE WORKBOOK,
AND SELF QUIZZES

Section	Topics Covered	Subtopics	Resources
Section 10	Other Methods of Making Wine		
	Sparkling Wine	<ul style="list-style-type: none"> • Review of methods • Champagne 	<ul style="list-style-type: none"> ✓ Chapter in Workbook ✓ Section Quiz
	Fortified Wine	<ul style="list-style-type: none"> • Review of methods • Sherry • Port • Madeira • Vins Doux Naturels 	<ul style="list-style-type: none"> ✓ Chapter in Workbook ✓ Section Quiz
	Sweet Wines	<ul style="list-style-type: none"> • Review of Methods • Review of previous sweet wines discussed • Tokaji Aszú - Hungary 	<ul style="list-style-type: none"> ✓ Chapter in Workbook ✓ Section Quiz
Section 11	Important World Beverages		
	Beer	<ul style="list-style-type: none"> • Beer ingredients • Ale and lager differences • Examples styles of ales and lagers 	<ul style="list-style-type: none"> ✓ Chapter in Workbook ✓ Section Quiz
	Sake	<ul style="list-style-type: none"> • Sake ingredients • Sake production basics • Sake quality grades 	
	Spirits and Liqueurs	<ul style="list-style-type: none"> • Basics of distillation • Base ingredient of common spirits • Basics of common spirits 	

INTRODUCTORY SOMMELIER COURSE OUTLINE

EACH SECTION HAS SPECIFIC LEARNING OBJECTIVES, ASSOCIATED CHAPTERS IN THE WORKBOOK,
AND SELF QUIZZES

Section	Topics Covered	Subtopics	Resources
Section 12	Sommelier Skills		
		Introduction to the Deductive Tasting Method	
		Food and Beverage Pairing	
		Introduction to the Business of the Sommelier	
		Hospitality and Service	

PART 3 - ASSESSMENT AND EXAMINATION

ABOUT THE EXAM:

The Court of Master Sommeliers, Americas Introductory Sommelier Exam is a closed book exam consisting of 70 multiple-choice questions, with four answer options per question. A student must complete the exam in 45 minutes. Students will be given a Scantron answer sheet and instructions on properly filling it out.

Examination questions are based on the published learning objectives, The Introductory Sommelier Course Guide, and the study resources such as the Introductory Sommelier Course Workbook. These materials contain the information required to answer all questions.

Every course venue differs; therefore, each in-person exam room will be slightly different.

PASSING GRADE:

- A student must achieve 60% to pass the exam or answer 42 out of the 70 questions correctly.
- Each correct answer is worth one point.
- Students who pass the Introductory Sommelier Course Exam will receive a certificate and a lapel pin and are eligible to take the Certified Sommelier Exam.

SCORES AND FEEDBACK:

- In-person students will receive their results after the exam at the end of course reception.
- Within one week of the exam date, students will receive their numerical score with feedback on the categories of questions that need improvement.
- Online students receive their scores and feedback immediately after completing the online exam.

RETAKE POLICY:

- Students who score less than 60% are eligible to retake the Introductory Sommelier Examination online for a fee of \$125. Students must wait at least 14 days from their last attempt before retaking. To register to retake, contact info@mastersommeliers.org
- CMS-A no longer requires that students take the Certified Sommelier Examination within three years of the Introductory Sommelier Examination. We encourage students to move to the next level when best prepared.

PART 3 - ASSESSMENT AND EXAMINATION

EXAM CONTENT

- Questions on the exam will focus on the following areas and are based on the subjects covered in class.
 - **Wine law of important regions**
 - Connecting grape varieties with specific places or appellations.
 - Connecting appellations with the style or styles of wines produced.
 - **Wine production methods**
 - Still
 - Sparkling Wine
 - Fortified Wine
 - Sweet Wine
 - **Important historical figures in wine**
 - Those mentioned in the book and/or lectures.
 - Examples:
 - Agoston Haraszthy
 - Robert Mondavi
 - André Tchelistcheff
 - David Lett
 - Dr. Konstantine Frank
 - **Wine and food pairing**
 - Principles and interactions
 - Classic pairings
 - **Map identification**
 - Recognition of important world wine regions
 - **Reading a wine label**
 - Wine labels and determining grape variety, color, and style of the wine.
 - **Example:** See questions 3 and 62 in the practice exam below.
 - **Beverage service-related questions**
 - Basics of wine service
 - **Example:** See question 15 in the practice exam below.
 - *Note: No need to memorize service temperatures at this time*
 - **How wines and grape varieties look, smell, and taste**
 - Focusing on wines tasted in class
 - **Example:** See question number 58 and 64 in the practice exam below.
 - **Producer recognition in major wine regions**
 - Examples:
 - Bordeaux:
 - First Growth producers of the 1855 Classification of the Médoc
 - Saint-Émilion top producers: Château Cheval Blanc
 - Pomerol: Château Pétrus

- **Soil types**
 - Major regions only and only those with importance to the regions and the grape varieties grown there.
 - Examples:
 - Champagne
 - Chablis
 - Châteauneuf-du-Pape
 - Bordeaux Right and Left Bank
 - Mosel, Germany
 - Coonawarra, Australia
- **Beer Basics**
- **Sake Basics**
 - Sake ingredients
 - Quality scale and definitions
- **Spirits Basics**
 - Base-ingredients of common styles
 - Examples of common styles

A student will NOT be tested on the following:

- Wine Tasting
- Performance of service elements
- Vintage memorization

HOW TO PREPARE FOR THE IN-PERSON COURSE AND EXAM:

Preparation and study ahead of time is essential to feel comfortable in class and for success on the exam.

At the in-person course, there is a lot of information discussed at a quick pace. A base knowledge of the subjects covered in the workbook will assist you during the session. The *in-person* session is a review of the materials from the workbook and reading materials and is not a comprehensive class.

Using the provided resource texts such as the syllabus, this guide, the workbook, end-of-section quizzes, and the provided practice exam are the resources needed and an excellent guide for any student.

Additionally, resources are always available via email at info@mastersommelier.org. You may also speak to a Master Sommelier before you take your exam if you have any questions or concerns.



INTRODUCTORY SOMMELIER COURSE
PRACTICE EXAMINATION

Introductory Sommelier Course Practice Examination

LAST NAME: _____

FIRST NAME: _____

- 1) The Pays Nantais, Touraine, and Anjou-Saumur regions are all located in _____ .
 - a. The Loire Valley
 - b. Champagne
 - c. Burgundy
 - d. The Rhône Valley

- 2) _____ is a grape species.
 - a. Cabernet Sauvignon
 - b. Vitis vinifera
 - c. Brettanomyces
 - d. Quercus suber

- 3) What is the predominant grape variety of the wine pictured below?
 - a. Pinot Noir
 - b. Grenache Noir
 - c. Cabernet Sauvignon
 - d. Malbec



- 4) The _____ Mountains create a rain shadow effect for the vineyards of the Mendoza IG.
 - a. Sierra Cantabria
 - b. Santa Cruz
 - c. Andes
 - d. Coastal

5) The _____ label term indicates a traditional, theoretically superior vineyard area within a DOC or DOCG.

- a. Frizzante
- b. Dolce
- c. Secco
- d. Classico

6) Cooler climates generally produce wines with _____ .

- a. Elevated acidity
- b. Higher residual sugar
- c. Elevated alcohol
- d. Lower tannins

7) Winemakers wanting increased butter flavor and creamier texture in white wines promote ____.

- a. Carbonic maceration
- b. Acidification
- c. Malolactic fermentation
- d. Chaptalization

8) The primary grape variety of the Rheingau is _____ .

- a. Grüner Veltliner
- b. Riesling
- c. Spätburgunder
- d. Müller-Thurgau

9) Which of the following grape varieties produces wine with intense aromas of bell pepper and blackcurrant?

- a. Syrah
- b. Nebbiolo
- c. Cabernet Sauvignon
- d. Merlot

10) Amongst the following California AVAs, _____ is most renowned for producing sparkling wine.

- a. Calistoga
- b. Dry Creek
- c. Paso Robles
- d. Anderson Valley

- 11) A wine labeled SGN (or Sélection de Grains Nobles) is a _____ wine.
- Sweet
 - Sparkling
 - Fortified
 - Dry Red
- 12) Carmenère is most commonly associated with wine produced in _____.
- Chile
 - United States
 - New Zealand
 - South Africa
- 13) A _____ -style beer is produced via top-fermenting yeasts in warmer temperatures.
- Pilsner
 - Pale Ale
 - Bock
 - Oktoberfest
- 14) Which of the following regions has the coolest climate?
- Châteauneuf-du-Pape
 - Barossa Valley
 - Mosel
 - Napa Valley
- 15) Bottles, decanters, and corks should always be placed _____.
- On an underliner on the guests' table
 - At a side station away from the guest
 - On an underliner at a side station away from the guest
 - Directly on the guests' table without an underliner
- 16) The aromas of TCA (or "corked wine") are generally described as smelling like _____.
- Spoiled egg and/or struck matchstick
 - Moldy cardboard and/or must
 - Band-Aid and/or barnyard
 - Vinegar and/or nail polish remover
- 17) The _____ DOP in Portugal is most associated with the _____ grape variety.
- Vinho Verde / Alvarinho
 - Maule / Tempranillo
 - Rueda / Verdejo
 - Mendoza / Garnacha

- 18) Château Cheval Blanc is classified as a _____ per the Saint-Émilion Classification of 2012.
- Vin Ordinaire
 - Gran Reserva
 - Premier Grand Cru Classé 'A'
 - Kabinett
- 19) In which century did Australia establish itself as a major wine exporter?
- 17th
 - 18th
 - 19th
 - 20th
- 20) Alcoholic fermentation requires the interaction of _____ and _____ .
- Oak barrels / Dead yeast cells
 - Water / Alcoholic spirit
 - Sugar / Yeast
 - Carbon dioxide / Oxygen
- 21) Which of the following spirits can be distilled from corn, potatoes, wheat and/or rice ?
- Vodka
 - Rum
 - Brandy
 - Tequila
- 22) Which of the following countries features the Southern Alps mountain range?
- Chile
 - South Africa
 - New Zealand
 - Argentina
- 23) _____ refers to a white Champagne made from Pinot Noir and/or Meunier.
- Demi-sec
 - Monopole
 - Tête du Cuvée
 - Blanc de Noirs
- 24) Which of the following aspects of wine will make meats and cheeses feel less rich and fatty?
- Moderately high tannin
 - Bone dry
 - Low acid
 - Ripe fruit

- 25) The primary color (or colors) of Wachau DAC wine is/are _____ .
- a. White
 - b. White and Rosé
 - c. Rosé and Red
 - d. Red

26) The closure pictured below is used for a _____ wine produced via the _____ method.

- a. Fortified / Arrested Fermentation
- b. Sparkling / Traditional
- c. Dessert / Carbonation
- d. Sparkling / Tank



27) _____ on a bottle of Rioja DOCa indicates the longest amount of aging prior to release.

- a. Denominación de Origen Calificada
- b. Vino
- c. Gran Reserva
- d. Tinto

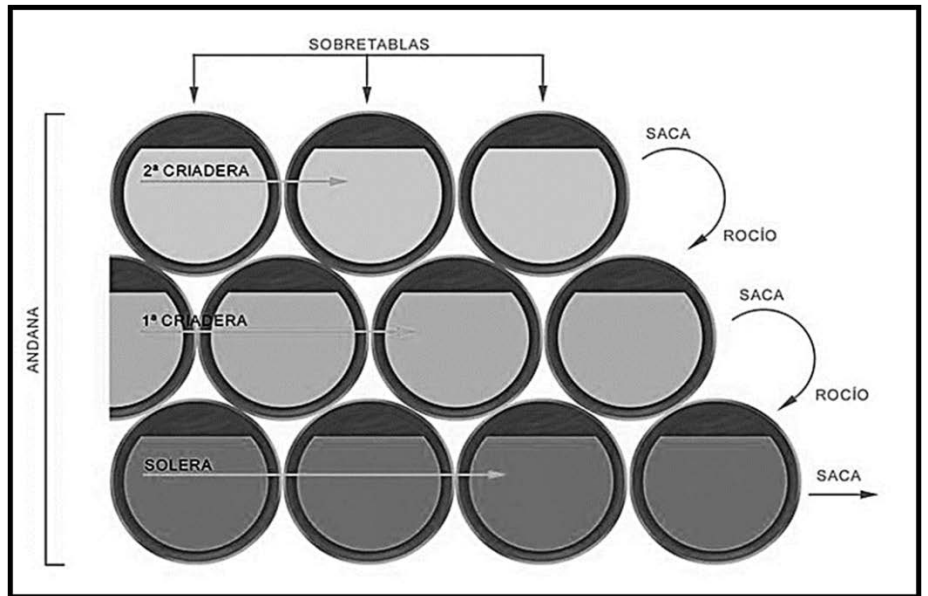
28) Schist, marl, and silt are types of _____ .

- a. Vine clones
- b. Trellising
- c. Fertilizer
- d. Soil

- 29) Relative to the general harvest timing in Bordeaux, grapes used in the production of Sauternes AOP are picked _____ .
- Early
 - At the same time
 - Late
 - When frozen
- 30) _____ is located in South Africa.
- Marlborough
 - Stellenbosch
 - Margaret River
 - Russian River Valley
- 31) Which of the following descriptions most indicates the extended barrel and bottle aging of a white wine?
- Golden color
 - Primary, fresh fruit flavors
 - Short finish
 - High acid
- 32) The Morgon, Moulin-à-Vent, and Brouilly AOPs are all located in _____ .
- Chablis
 - Côte d'Or
 - Beaujolais
 - Côte Chalonnaise
- 33) The climate of the Columbia Valley AVA can best be categorized as _____ .
- Subtropical
 - Mediterranean
 - Maritime
 - Continental
- 34) Which of the following is NEVER a consideration in defining an AOP?
- Geographic boundaries
 - Production methods
 - Price per bottle
 - Grape variety
- 35) The label term _____ indicates that a sake is unpasteurized.
- Daiginjo
 - Nigori
 - Ginjo
 - Namazake

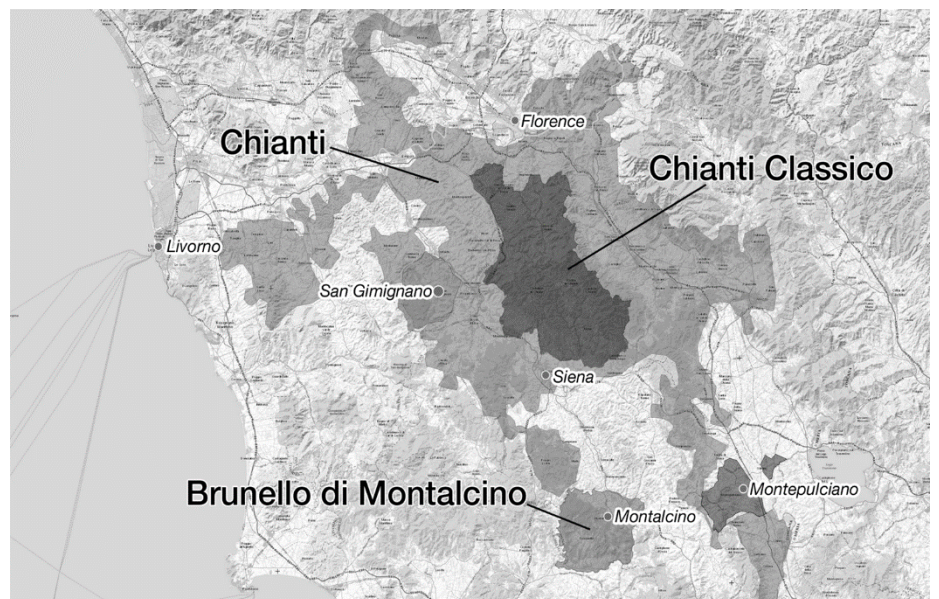
- 36) Alto Adige is most known for producing _____ wines.
- Sweet, still red
 - Dry, still white
 - Sweet, sparkling white
 - Fortified, aromatized red
- 37) Which of the following AOPs features the greatest percentage of steep hillside vineyards?
- Côte-Rôtie
 - Pauillac
 - Puligny-Montrachet
 - Champagne
- 38) Which of the following wines is a classic pairing with fresh goat cheese?
- Barolo
 - 10-Year Tawny Port
 - Sancerre
 - Napa Valley Cabernet Sauvignon

- 39) To which fortified wine does the below diagram illustrating Running the Scales apply?
- Port
 - Muscat de Beaumes-de-Venise
 - Madeira
 - Sherry



- 40) _____ is most commonly associated with white wine production in Argentina.
- Albariño
 - Torrontés
 - Verdejo
 - Carricante

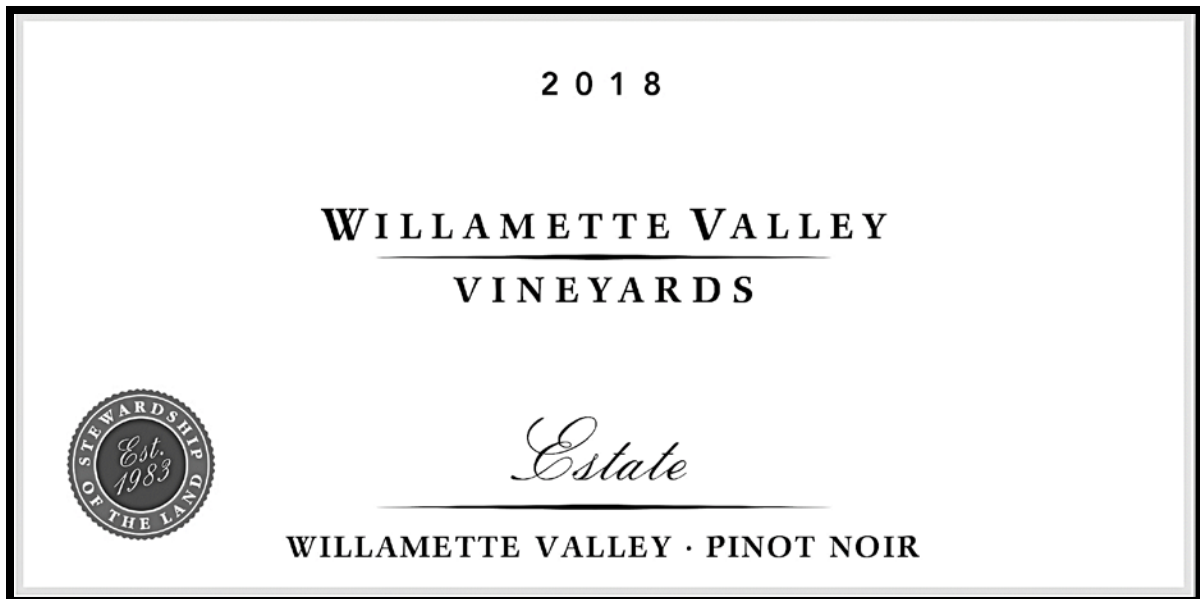
- 41) _____ is the removing of unwanted items and damaged fruit from desired grape bunches arriving at the winery after picking .
- a. Maceration
 - b. Fermentation
 - c. Crushing
 - d. Sorting
- 42) What are the primary grape varieties grown in the Priorat DOCa?
- a. Garnacha / Cariñena
 - b. Torrontés / Verdejo
 - c. Tempranillo / Albariño
 - d. Cabernet Sauvignon / Tempranillo
- 43) What is the minimum number of months of lees aging required in the production of Champagne AOP?
- a. 6
 - b. 9
 - c. 12
 - d. 36
- 44) What region is depicted in the map below?
- a. Veneto
 - b. Tuscany
 - c. Sicily
 - d. Piedmont



- 45) Tokaji Aszú is a sweet, white wine from which country?
- Italy
 - United States
 - Canada
 - Hungary
- 46) The base material in the production of rum is _____ .
- Grain
 - Grapes
 - Blue Agave
 - Sugarcane
- 47) Riesling generally produces wines with elevated _____ .
- Alcohol
 - Color
 - Acidity
 - Tannins
- 48) _____ is the local name for the most renowned soil of the Coonawarra GI of Australia.
- Terra Rossa
 - Galets
 - Silex
 - Galestro
- 49) What is the primary grape variety used in the production of Chinon AOP?
- Cabernet Franc
 - Pinot Noir
 - Syrah
 - Gamay Noir
- 50) Quinta is best defined as _____ .
- Vintage
 - Variety
 - Vineyard
 - Country
- 51) At 10 years of age, which of the following red wines would most likely require decanting due to sediment?
- Beaujolais-Villages (based on Gamay Noir)
 - Rioja (based on Tempranillo)
 - Chianti (based on Sangiovese)
 - Hermitage (based on Syrah)

- 52) What color is Vintage Port when bottled?
- a. White
 - b. Pink
 - c. Purple
 - d. Brown
- 53) The Maipo Valley DO is located in _____.
- a. Chile
 - b. Spain
 - c. Argentina
 - d. Portugal
- 54) The climate of the Champagne AOP can best be categorized as _____.
- a. Subtropical
 - b. Mediterranean
 - c. Maritime
 - d. Continental
- 55) Which of the following physical features most affects the vineyards of Pauillac AOP in Bordeaux?
- a. Vosges Mountains
 - b. Gironde Estuary
 - c. Rhône River
 - d. Limousin Forest
- 56) Which of the following Italian terms refers to the fog which rolls off the Alps into Piedmont vineyards?
- a. Riserva
 - b. Nebbia
 - c. Spumante
 - d. Appassimento
- 57) The Kamptal and Kremstal regions are located in _____.
- a. Germany
 - b. France
 - c. Italy
 - d. Austria
- 58) Alcohol in wine is perceived as _____ in the mouth, throat, and chest.
- a. Astringency
 - b. Tartness
 - c. Fruitiness
 - d. Heat

- 59) Which of the following spirits is most likely to age in oak barrels?
- a. Gin
 - b. Cognac
 - c. Tequila
 - d. Vodka
- 60) _____ is a prominent sub-region of the Hawke's Bay GI in New Zealand.
- a. Gimblett Gravels
 - b. McLaren Vale
 - c. Marlborough
 - d. Paarl
- 61) The predominant soil type found in the Mosel is _____ .
- a. Volcanic basalt
 - b. Slate
 - c. Gravel
 - d. Limestone / Chalk
- 62) What is the most likely grape variety used to produce the wine with the below label?
- a. Pinot Noir
 - b. Zinfandel
 - c. Cabernet Sauvignon
 - d. Merlot



- 63) Le Musigny is classified as a _____ .
- a. Village
 - b. First Growth
 - c. Vin de Table
 - d. Grand Cru
- 64) _____ generally produces wine with aromas of ripe yellow apple and pineapple, butter, and baking spice.
- a. Marlborough Sauvignon Blanc
 - b. Alsace Gewurztraminer
 - c. Friuli Pinot Grigio
 - d. Sonoma Valley Chardonnay
- 65) The majority of Alsace Grand Cru AOP wines are made from _____ .
- a. A blend of white grape varieties
 - b. A single white grape variety
 - c. A blend of red wine grape varieties
 - d. A single red grape variety
- 66) The Rías Baixas DO produces mostly _____ wines.
- a. Sweet, still red
 - b. Dry, still white
 - c. Sweet, sparkling white
 - d. Fortified, aromatized red
- 67) Sugar in food will make wine taste more _____ .
- a. Tart and/or Bitter
 - b. Fruity
 - c. Aged
 - d. Oaky
- 68) Which of the following people is largely considered the "Father of Modern Napa Valley"?
- a. Robert Mondavi
 - b. Baron Le Roy
 - c. Piero Antinori
 - d. David Lett

69) Which of the following grape varieties produces wine in both Stellenbosch WO and Vouvray AOP?

- a. Riesling
- b. Pinot Gris
- c. Chenin Blanc
- d. Chardonnay

70) Which of the following regions is most likely to feature the gravel topsoil pictured below?

- a. Douro
- b. Pauillac
- c. Mosel
- d. Priorat



Introductory Sommelier Course Practice Examination

ANSWER KEY

- | | | | | | |
|-----|---|-----|---|-----|---|
| 1. | A | 25. | A | 49. | A |
| 2. | B | 26. | B | 50. | C |
| 3. | B | 27. | C | 51. | D |
| 4. | C | 28. | D | 52. | C |
| 5. | D | 29. | C | 53. | A |
| 6. | A | 30. | B | 54. | D |
| 7. | C | 31. | A | 55. | B |
| 8. | B | 32. | C | 56. | B |
| 9. | C | 33. | D | 57. | D |
| 10. | D | 34. | C | 58. | D |
| 11. | A | 35. | D | 59. | B |
| 12. | A | 36. | B | 60. | A |
| 13. | B | 37. | A | 61. | B |
| 14. | C | 38. | C | 62. | A |
| 15. | A | 39. | D | 63. | D |
| 16. | B | 40. | B | 64. | D |
| 17. | A | 41. | D | 65. | B |
| 18. | C | 42. | A | 66. | B |
| 19. | D | 43. | C | 67. | A |
| 20. | C | 44. | B | 68. | A |
| 21. | A | 45. | D | 69. | C |
| 22. | C | 46. | D | 70. | B |
| 23. | D | 47. | C | | |
| 24. | A | 48. | A | | |