



**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.
- Frizzante
  - Dolce
  - Secco
  - Classico
- 6) Cooler climates generally produce wines with \_\_\_\_\_.
- Elevated acidity
  - Higher residual sugar
  - Elevated alcohol
  - Lower tannins
- 7) Winemakers wanting increased butter flavor and creamier texture in white wines promote \_\_\_\_.
- Carbonic maceration
  - Acidification
  - Malolactic fermentation
  - Chaptalization
- 8) The primary grape variety of the Rheingau is \_\_\_\_\_.
- Grüner Veltliner
  - Riesling
  - Spätburgunder
  - Müller-Thurgau
- 9) Which of the following grape varieties produces wine with intense aromas of bell pepper and blackcurrant?
- Syrah
  - Nebbiolo
  - Cabernet Sauvignon
  - Merlot
- 10) Amongst the following California AVAs, \_\_\_\_\_ is most renowned for producing sparkling wine.
- Calistoga
  - Dry Creek
  - Paso Robles
  - Anderson Valley

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

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

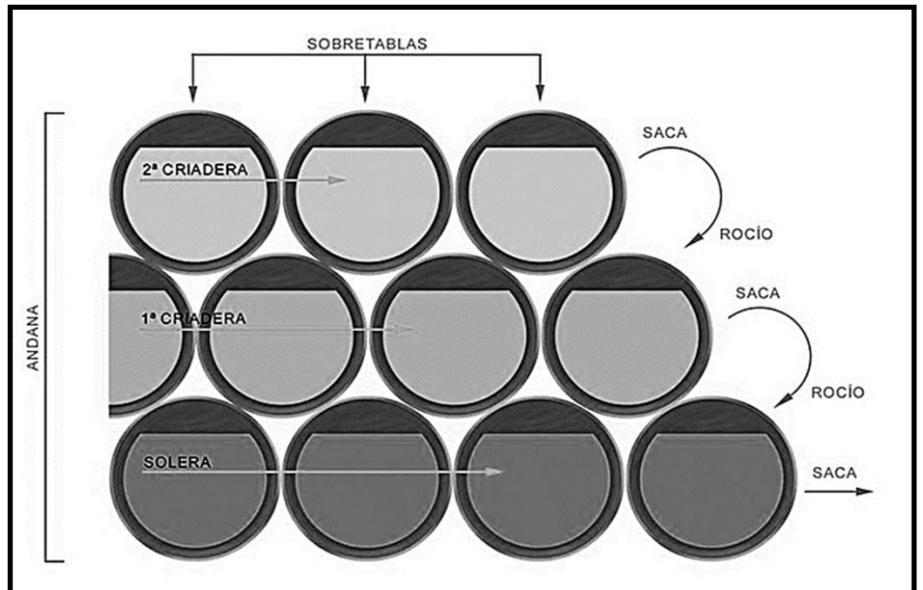
- 26) The closure pictured below is used for a \_\_\_\_\_ wine produced via the \_\_\_\_\_ method.
- a. Fortified / Arrested Fermentation
  - b. Sparkling / Traditional
  - c. Dessert / Carbonation
  - d. Sparkling / Tank



- 27) \_\_\_\_\_ on a bottle of Rioja DOCa indicates the longest amount of aging before 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

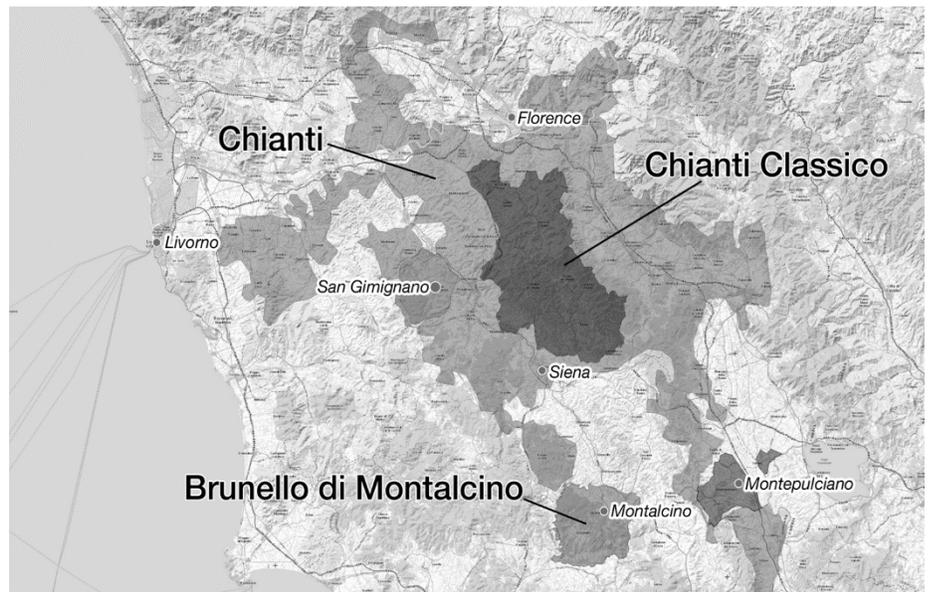
- 29) Relative to the general harvest timing in Bordeaux, grapes used in the production of Sauternes AOP are picked \_\_\_\_\_.
- Early
  - At the same time
  - Late
  - When frozen
- 30) \_\_\_\_\_ is located in South Africa.
- Marlborough
  - Stellenbosch
  - Margaret River
  - Russian River Valley
- 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 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

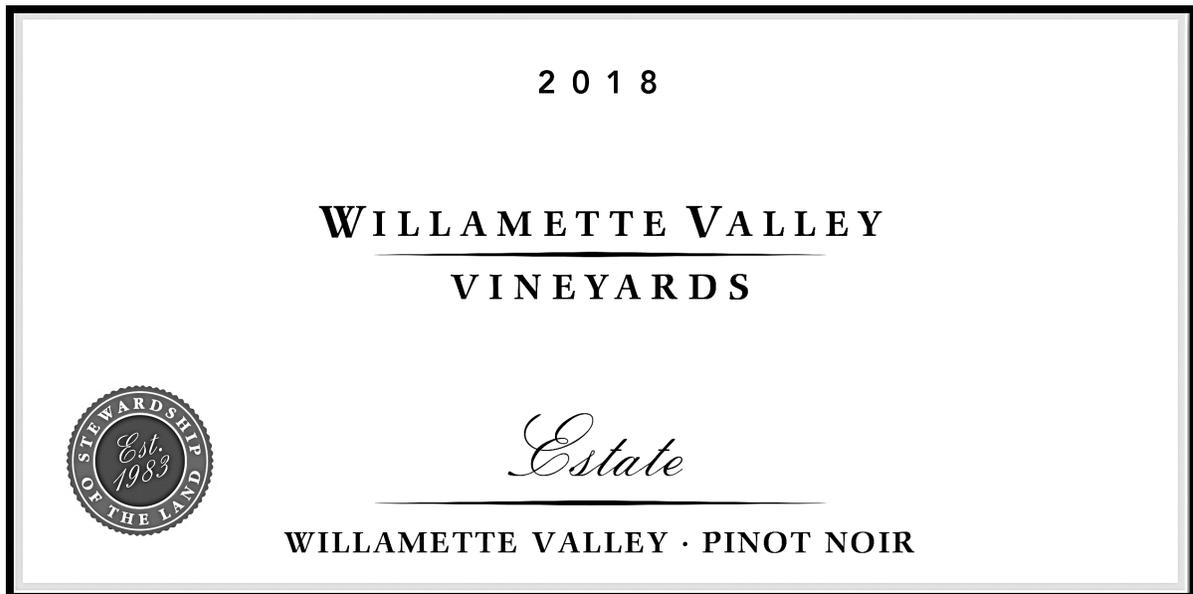
- 41) \_\_\_\_\_ is the removal of unwanted items and damaged fruit from desired grape bunches arriving at the winery after picking.
- a. Maceration
  - b. Fermentation
  - c. Crushing
  - d. Sorting
- 42) What are the primary grape varieties grown in the Priorat DOCa?
- a. Garnacha / Cariñena
  - b. Torrontés / Verdejo
  - c. Tempranillo / Albariño
  - d. Cabernet Sauvignon / Tempranillo
- 43) What is the minimum number of months of lees aging required to produce 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 to produce 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 that 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 \_\_\_\_\_ .
- Village
  - First Growth
  - Vin de Table
  - Grand Cru
- 64) \_\_\_\_\_ generally produces wine with aromas of ripe yellow apple and pineapple, butter, and baking spice.
- Marlborough Sauvignon Blanc
  - Alsace Gewurztraminer
  - Friuli Pinot Grigio
  - Sonoma Valley Chardonnay
- 65) The majority of Alsace Grand Cru AOP wines are made from \_\_\_\_\_.
- A blend of white grape varieties
  - A single white grape variety
  - A blend of red wine grape varieties
  - A single red grape variety
- 66) The Rías Baixas DO produces mostly \_\_\_\_\_ wines.
- Sweet, still red
  - Dry, still white
  - Sweet, sparkling white
  - Fortified, aromatized red
- 67) Sugar in food will make wine taste more \_\_\_\_\_.
- Tart and/or Bitter
  - Fruity
  - Aged
  - Oaky
- 68) Which of the following people is largely considered the "Father of Modern Napa Valley"?
- Robert Mondavi
  - Baron Le Roy
  - Piero Antinori
  - 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 |     |   |