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 Lafite-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 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)  _c_  California  
27)  _e_  Oregon  
28)  _f_  Washington  
29)  _h_  Wisconsin  
30)  _d_  Texas  
31)  _b_  Michigan  
32)  _a_  Missouri  
33)  _g_  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)  _e_  Hawkes Bay  
35)  _d_  Kamptal  
36)  _a_  Walker Bay  
37)  _c_  San Juan  
38)  _b_  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)  _d_  Piemonte  
40)  _e_  White Burgundy  
41)  _c_  Left Bank Bordeaux  
42)  _b_  Tuscany  
43)  _a_  Napa Cabernet  

A)  2013 and 2012  
B)  2015  
C)  2016  
D)  2013  
E)  2014