

SOMMELIER LEVEL 2 PRACTICE EXAM (SAMPLE)

STUDY GUIDE



**SAMPLE STUDY GUIDE
WITH LIMITED QUESTIONS**

**VISIT US ONLINE FOR
THE FULL VERSION STUDY GUIDE**

<https://sommelierlevel2.examzify.com>



Copyright © 2026 by Examzify - A Kaluba Technologies Inc. product.

ALL RIGHTS RESERVED.

No part of this book may be reproduced or transferred in any form or by any means, graphic, electronic, or mechanical, including photocopying, recording, web distribution, taping, or by any information storage retrieval system, without the written permission of the author.

Notice: Examzify makes every reasonable effort to obtain accurate, complete, and timely information about this product from reliable sources.

SAMPLE

Table of Contents

Copyright	1
Table of Contents	2
Introduction	3
How to Use This Guide	4
Questions	5
Answers	8
Explanations	10
Next Steps	15

SAMPLE

Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

Remember: successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

How to Use This Guide

This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:

1. Start with a Diagnostic Review

Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.

2. Study in Short, Focused Sessions

Break your study time into manageable blocks (e.g. 30 – 45 minutes). Review a handful of questions, reflect on the explanations.

3. Learn from the Explanations

After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.

4. Track Your Progress

Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.

5. Simulate the Real Exam

Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.

6. Repeat and Review

Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.

There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!

Questions

SAMPLE

1. What is the Douro Valley's contribution to wine production and which grape varieties are central?

- A. The Douro produces only Port fortified wines
- B. The Douro produces only white wines
- C. The Douro produces fortified Port and table wines; key varieties include Touriga Nacional, Touriga Franca, Tinta Barroca, and Tinta Roriz
- D. The Douro is known for Riesling

2. What is veraison?

- A. Harvesting
- B. Pruning
- C. Grapes begin to change color and soften, sugar increases, acidity decreases
- D. Dormancy release

3. What ave temp must be achieved to successfully ripen red grapes?

- A. 60°F
- B. 70°F
- C. 65°F
- D. 75°F

4. Which label term most directly signals geographic origin, and what is its significance?

- A. Vintage (signals year)
- B. Producer (signals maker)
- C. Appellation (signals geographic origin)
- D. Varietal (signals grape variety)

5. What term denotes the maturation period?

- A. Elevage
- B. Pigeage
- C. Remontage
- D. Delestage

- 6. What is chapeau?**
- A. The cap of pomace in red wine making
 - B. A type of cork
 - C. A fermentation vessel
 - D. A wine label
- 7. How does oak aging influence wine texture and flavor, and what is the difference between new and neutral oak?**
- A. Oak adds tannin integration, vanilla/toasty flavors, and aromatic complexity; new oak contributes stronger oak character, while neutral (old) oak adds texture with less pronounced flavor
 - B. Oak has no effect on texture or flavor
 - C. Oak only adds color
 - D. Oak always increases bitterness and decreases aroma
- 8. Powdery Mildew is most accurately described as preferring which canopy condition and impacting what part of the vine?**
- A. It thrives in full sun and dry conditions and only affects the fruit.
 - B. It only affects the roots.
 - C. It is beneficial to fruit size.
 - D. It affects all green parts of the plant and is favored by densely shaded canopies and overcast weather.
- 9. In rose winemaking, the primary method for achieving color is through which approach?**
- A. Long Skin Contact for Coloring
 - B. Limited Skin Contact During Brief Maceration
 - C. Carbonic Maceration
 - D. Aging in Oak Barrels
- 10. What ave temp must be achieved to successfully ripen white grapes?**
- A. 66°F
 - B. 60°F
 - C. 68°F
 - D. 65°F

Answers

SAMPLE

1. C
2. C
3. B
4. C
5. A
6. B
7. A
8. D
9. B
10. A

SAMPLE

Explanations

SAMPLE

1. What is the Douro Valley's contribution to wine production and which grape varieties are central?

- A. The Douro produces only Port fortified wines
- B. The Douro produces only white wines

C. The Douro produces fortified Port and table wines; key varieties include Touriga Nacional, Touriga Franca, Tinta Barroca, and Tinta Roriz

- D. The Douro is known for Riesling

The Douro Valley is renowned for Port wine, a fortified wine made by stopping fermentation and adding grape spirits, but it also produces high-quality dry table wines. The grape varieties most closely associated with both Port and Douro table wines are Touriga Nacional, Touriga Franca, Tinta Barroca, and Tinta Roriz. Touriga Nacional is the standout for its deep color, structure, and intense aromas, forming the backbone of many blends. Touriga Franca contributes vibrant perfume and smoothness, Tinta Barroca adds body and richness, and Tinta Roriz (Tempranillo) brings bright acidity and finesse. Together, these varieties define the characteristic style of Douro blends. Riesling is not typical for the Douro, which is more rooted in these indigenous varieties and their blends.

2. What is veraison?

- A. Harvesting
- B. Pruning

C. Grapes begin to change color and soften, sugar increases, acidity decreases

- D. Dormancy release

Veraison is the onset of grape ripening. It's the moment when berries begin to change color and soften, and they start accumulating sugars while acidity declines. This marks the shift from berry growth to ripening: sugars rise as carbohydrates are transported from the leaves into the fruit, and acids, especially malic acid, decrease through metabolism and dilution as the berry expands. Veraison occurs after fruit set and before full ripening, and it signals that the vine is moving toward harvest readiness. It is not about harvesting, pruning, or dormancy release, which happen at different times in the growing cycle.

3. What ave temp must be achieved to successfully ripen red grapes?

- A. 60°F
- B. 70°F**
- C. 65°F
- D. 75°F

Grape ripening hinges on heat to drive sugar buildup and color development in red varieties. An average around 70°F provides the right balance: warm enough to push ripening forward, while not so hot that acidity drops too quickly or flavors become unbalanced. Cooler averages, like 60°F, slow ripening and can leave acidity higher and color less developed. Slightly cooler, such as 65°F, can still ripen but more slowly and with less emphasis on color, while hotter averages, around 75°F, can hasten sugar accumulation but risk sacrificing acidity and structure. So, 70°F is the optimal target for successful ripening of red grapes.

4. Which label term most directly signals geographic origin, and what is its significance?

- A. Vintage (signals year)
- B. Producer (signals maker)
- C. Appellation (signals geographic origin)**
- D. Varietal (signals grape variety)

Appellation directly signals geographic origin. It designates the defined region where the grapes are grown and the wine is produced, and it often comes with regulatory rules about what can be labeled from that area, including allowed grape varieties and production methods. This makes appellation a strong cue about where the wine comes from and what standards it should meet. Other terms describe different aspects: vintage tells you the year of harvest, not where the wine originates; producer identifies who made the wine; varietal names the grape variety used. The significance of an appellation lies in its geographic specificity and the regulatory and quality signals that come with it, helping you gauge origin, terroir, and expected style or quality.

5. What term denotes the maturation period?

- A. Elevage**
- B. Pigeage
- C. Remontage
- D. Delestage

Elevage denotes the maturation phase of a wine after fermentation, during which it rests in barrels or tanks to develop complexity, soften tannins, and integrate flavors before bottling. This stage is focused on aging and texture development, rather than active extraction. The other terms describe fermentation-related techniques: pigeage is punching down the cap to extract color and tannins, remontage is pumping over the juice to mix it with the cap, and delestage involves draining and returning fermenting liquid to manage extraction.

6. What is chapeau?

- A. The cap of pomace in red wine making
- B. A type of cork**
- C. A fermentation vessel
- D. A wine label

Chapeau is the cap of grape skins and solids that floats to the top of the fermenting must during red-wine production. This "hat" forms as skins rise with fermentation, and winemakers manage it by punching down or pumping over to keep juice in contact with the skins, which drives color and tannin extraction. It's not a cork, a fermentation vessel, or a wine label.

7. How does oak aging influence wine texture and flavor, and what is the difference between new and neutral oak?

- A. Oak adds tannin integration, vanilla/toasty flavors, and aromatic complexity: new oak contributes stronger oak character, while neutral (old) oak adds texture with less pronounced flavor**
- B. Oak has no effect on texture or flavor
- C. Oak only adds color
- D. Oak always increases bitterness and decreases aroma

Oak aging changes both what you taste and how the wine feels in the mouth. The wood donates tannins and phenolic compounds that can polymerize with the wine's own tannins, helping to soften and integrate the structure and create a richer, longer mouthfeel. At the same time, oak introduces aromatic compounds—vanilla, spice, toast, and other wood-derived notes—that add depth and complexity to the aroma and flavor. New oak barrels bring a stronger oak signature because they release more of these flavorings into the wine during aging. You'll often taste more pronounced vanilla, spice, and toast. Neutral or old oak, having been used before, contributes less of those overt oak flavors, but it still supports texture through slow oxygen transfer and gentle tannin extraction, which can enhance mouthfeel without dominating the wine's fruit character. So the best description is that oak aging adds tannin integration and vanilla/toasty flavors along with aromatic complexity, and the difference between new and neutral oak is that new oak emphasizes oak character while neutral oak enhances texture with less pronounced oak flavor.

8. Powdery Mildew is most accurately described as preferring which canopy condition and impacting what part of the vine?

- A. It thrives in full sun and dry conditions and only affects the fruit.
- B. It only affects the roots.
- C. It is beneficial to fruit size.
- D. It affects all green parts of the plant and is favored by densely shaded canopies and overcast weather.**

Powdery mildew is a fungal disease that infects living green tissue on the vine, not just one part. It creates a white powdery coating on leaves, shoots, and even developing fruit, attacking any green surface that it can colonize. The disease thrives when airflow is limited and the canopy is dense, which creates a humid, sheltered microclimate, especially under overcast conditions that keep leaf surfaces moist. That combination—all green parts being susceptible and a canopy that is densely shaded with overcast weather—best describes its behavior. The other options misstate where powdery mildew can occur (not only the roots or fruit) and the conditions it favors (it's not simply a full-sun, dry condition, and it's not beneficial to fruit size).

9. In rose winemaking, the primary method for achieving color is through which approach?

- A. Long Skin Contact for Coloring
- B. Limited Skin Contact During Brief Maceration**
- C. Carbonic Maceration
- D. Aging in Oak Barrels

Color in rosé wine is achieved primarily by brief contact between the juice and grape skins during maceration. This short skin contact lets anthocyanin pigments dissolve into the juice enough to give a pink hue while limiting tannin extraction, which keeps the wine lighter in body. If skin contact lasts longer, more pigment and tannin are drawn from the skins, producing a deeper color more typical of red wines. Carbonic maceration is a different technique often used to make very light, fruity styles and isn't the usual route for rosé color. Aging in oak barrels doesn't contribute color, though it can alter flavor and texture.

10. What ave temp must be achieved to successfully ripen white grapes?

- A. 66°F**
- B. 60°F
- C. 68°F
- D. 65°F

Ripening hinges on heat helping sugars build while preserving acidity and delicate aroma compounds. An average around the mid-60s Fahrenheit provides enough warmth to drive ripening without pushing acidity down too quickly or dulling white-grape aromas. This balance helps develop ripe flavor and fullness while keeping freshness. If the season runs cooler, ripening slows and flavors stay underdeveloped; if it runs warmer, sugars rise faster but acidity drops and nuanced white aromas can fade. So, targeting roughly 66°F as the average temperature supports successful ripening of white grapes.

Next Steps

Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.

As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.

If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at hello@examzify.com.

Or visit your dedicated course page for more study tools and resources:

<https://sommelierlevel2.examzify.com>

We wish you the very best on your exam journey. You've got this!

SAMPLE