

Wine 101 Practice Test (Sample)

Study Guide



Everything you need from our exam experts!

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. Which Prädikatswein level is typically associated with the highest ripeness and often produced as a dessert wine?**
 - A. Kabinett**
 - B. Spätlese**
 - C. Auslese**
 - D. Trockenbeerenauslese**

- 2. Which two grapes are listed as the principal grapes of the Northern Burgundy region?**
 - A. Gamay and Aligoté**
 - B. Chardonnay and Pinot Noir**
 - C. Chardonnay and Sauvignon Blanc**
 - D. Pinot Noir and Merlot**

- 3. Which step removes the juice from the grapes?**
 - A. Crush**
 - B. Destemming**
 - C. Press**
 - D. Fermentation**

- 4. Which grape is described as light to medium bodied with bright acidity, producing citrus to herbaceous styles?**
 - A. Chardonnay**
 - B. Sauvignon Blanc**
 - C. Gewurztraminer**
 - D. Pinot Grigio**

- 5. Grand Cru is the highest classification. The label must say which phrase?**
 - A. Grand Cru**
 - B. Premier Cru**
 - C. village AOC**
 - D. VDT**

- 6. What are fully matured shoots that have hardened and can be pruned back called?**
- A. Canes**
 - B. Spurs**
 - C. Cordons**
 - D. Tendrils**
- 7. Which process describes yeast converting sugars into alcohol?**
- A. Press**
 - B. Fermentation**
 - C. Destemming**
 - D. Maceration**
- 8. What term describes the aftertaste or final sensation after swallowing?**
- A. Mouthfeel**
 - B. Acidity**
 - C. Residual sugar**
 - D. Finish**
- 9. What is the term for pairing where wine and food flavors act as opposites to enhance each other?**
- A. Contrasting Tastes or Opposites Attract**
 - B. Flavor bridging**
 - C. Harmonizing**
 - D. Complementing**
- 10. Which grape is, along with being perhaps the most well-known Italian grape, associated with high acidity?**
- A. Vermentino**
 - B. Sangiovese**
 - C. Glera**
 - D. Amarone**

Answers

SAMPLE

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

SAMPLE

Explanations

SAMPLE

1. Which Prädikatswein level is typically associated with the highest ripeness and often produced as a dessert wine?

- A. Kabinett**
- B. Spätlese**
- C. Auslese**
- D. Trockenbeerenauslese**

At the heart of Prädikatswein labeling is grape ripeness at harvest, measured by must weight. The higher the ripeness level, the more concentrated the sugars and flavors in the wine. Trockenbeerenauslese sits at the top end of this scale: it uses grapes that have shriveled into dried berries (often with noble rot), so the sugar concentration is extremely high and the flavors are intensely concentrated. This extreme ripeness and concentration produce wines that are very sweet, lush, and dessert-style, with enough acidity to keep them balanced. That combination of maximal ripeness and dessert potential is what makes this level the best fit for the question. The other levels represent progressively less ripeness and lighter or less concentrated wines, with Kabinett being lighter, Spätlese and Auslese being riper but not as concentrated as the extremely raisined berries used for Trockenbeerenauslese, and Beerenauslese, while very sweet, not the absolute highest level.

2. Which two grapes are listed as the principal grapes of the Northern Burgundy region?

- A. Gamay and Aligoté**
- B. Chardonnay and Pinot Noir**
- C. Chardonnay and Sauvignon Blanc**
- D. Pinot Noir and Merlot**

Chardonnay and Pinot Noir are the grapes that define Northern Burgundy. The region is renowned for white wines made almost exclusively from Chardonnay—think Chablis and the Côte de Beaune—where the cool climate and chalky soils yield wines with acidity, minerality, and finesse. Pinot Noir is the other pillar here, producing the classic red Burgundies that are prized for their elegance, structure, and aging potential. Gamay is associated with Beaujolais, just south of Burgundy, not the northern part. Aligoté exists in Burgundy but is considered a secondary white grape rather than the region's principal white variety. Sauvignon Blanc isn't the main grape in Burgundy, and Merlot is more typical of Bordeaux.

3. Which step removes the juice from the grapes?

- A. Crush**
- B. Destemming**
- C. Press**
- D. Fermentation**

In winemaking, juice is separated from the grape solids by pressing. Pressing applies pressure to crushed or whole grape material, forcing the juice out while leaving behind skins, seeds, and pulp. Crushing helps release some juice, but it doesn't fully separate it from the solids. Destemming removes the stems, not the juice, and fermentation is about converting sugars in the juice into alcohol, not extracting juice. Pressing is the step that accomplishes the actual removal of juice from the grapes.

4. Which grape is described as light to medium bodied with bright acidity, producing citrus to herbaceous styles?

- A. Chardonnay
- B. Sauvignon Blanc**
- C. Gewurztraminer
- D. Pinot Grigio

This question hinges on how white grapes differ in body, acidity, and flavor styles. Sauvignon Blanc is the grape that lines up with a light to medium body and bright acidity, producing citrus flavors such as lemon and lime, along with herbaceous, grassy notes. Those characteristics are especially true in classic cool-climate regions like Loire Valley and Marlborough, where the grape's crispness and green aromas are signature. Chardonnay can lean fuller-bodied and often oak-influenced, Gewurztraminer is aromatic with higher sugar and softer acidity, and Pinot Grigio tends to be light and crisp with citrus and orchard fruit but not the pronounced herbaceous edge. So the described grape is Sauvignon Blanc.

5. Grand Cru is the highest classification. The label must say which phrase?

- A. Grand Cru**
- B. Premier Cru
- C. village AOC
- D. VDT

In this classification system, the highest level is signaled explicitly by the phrase Grand Cru on the label. When a wine carries that top designation, the label must say Grand Cru to clearly communicate its status to consumers and distinguish it from lower tiers. The other phrases indicate lesser classifications or different categories: Premier Cru is a level below Grand Cru, village AOC refers to a village-level designation, and VDT (Vin de Table) is the simplest category. So the label should be Grand Cru.

6. What are fully matured shoots that have hardened and can be pruned back called?

- A. Canes**
- B. Spurs
- C. Cordons
- D. Tendrils

Fully mature shoots that have hardened into wood are called canes. In grape growing, the growth from the previous season that has lignified into a woody, mature shoot is the cane, and it's what growers select and prune back to shape the vine for the next year's growth. This is the core idea behind cane pruning, where long canes with several buds are retained and cut back to a few buds to become the fruiting wood. By contrast, spurs are short, stubby shoots left on a cordon in spur-pruning systems, cordons are the permanent horizontal arms of the vine, and tendrils are the vine's climbing organs—not the matured shoots used for pruning.

7. Which process describes yeast converting sugars into alcohol?

- A. Press
- B. Fermentation**
- C. Destemming
- D. Maceration

Fermentation is the process where yeast consumes sugars in the grape juice and converts them into alcohol and carbon dioxide. In winemaking, after the grapes are crushed, the must provides fermentable sugars, and yeast metabolizes these sugars under mostly anaerobic conditions, producing ethanol that becomes the wine's alcohol content. The other terms describe mechanical steps: pressing extracts juice from grapes, destemming removes the stems, and maceration soaks skins to extract color and tannins—none of which involve turning sugars into alcohol.

8. What term describes the aftertaste or final sensation after swallowing?

- A. Mouthfeel
- B. Acidity
- C. Residual sugar
- D. Finish**

The finish describes the lingering aftertaste or final sensation after swallowing. It captures how long the flavors persist and how they evolve on the palate after you've swallowed. Mouthfeel refers to texture in the mouth—things like smoothness, astringency, and body—not the duration of the aftertaste. Acidity is the tart, bright sensation from the wine's acids and can influence how the finish feels, but it's not the term for the lasting impression itself. Residual sugar is the sweetness remaining in the wine, affecting sweetness level and weight, but again it isn't the aftertaste term. So the term for the aftertaste the wine leaves after swallowing is finish.

9. What is the term for pairing where wine and food flavors act as opposites to enhance each other?

- A. Contrasting Tastes or Opposites Attract**
- B. Flavor bridging
- C. Harmonizing
- D. Complementing

Opposites attract in wine pairing. The idea is to pair wine and food that bring contrasting characteristics so they balance and elevate each other. The wine's acidity can cut through richness, sweetness can temper heat, and carbonation or a touch of tannin can refresh or counter other strong flavors in the dish. This creates a dynamic interplay where each component helps the other come forward more clearly. For example, a crisp, high-acid white can pierce through a creamy sauce, a slightly sweet wine can mellow a spicy dish, or a fizzy wine can cleanse the palate after a heavy, fatty bite. This approach is different from harmonizing or complementing, which seeks to match flavors and intensities to blend smoothly, or from flavor bridging, which relies on a shared note to connect wine and food. By using contrasting elements, you leverage opposition to heighten perception and balance the overall tasting experience.

10. Which grape is, along with being perhaps the most well-known Italian grape, associated with high acidity?

- A. Vermentino**
- B. Sangiovese**
- C. Glera**
- D. Amarone**

High acidity is a defining trait that keeps many Italian wines lively and age-worthy, and the grape that embodies this quality while also being widely recognized as Italian's most famous is Sangiovese. Sangiovese wines—from Chianti to Brunello di Montalcino—are known for bright, mouth-watering acidity that helps balance tannins and flavors of red cherry, plum, and herbs. That acidity is what gives these wines their refreshing character and strong aging potential, making Sangiovese the iconic Italian grape associated with high acidity. Vermentino and Glera are both known for crisp, vibrant acidity in their wines—Vermentino is a white variety famed for mineral, citrus notes, while Glera (the Prosecco grape) yields sparkling wines with a lively bite. Amarone isn't a grape at all but a wine style made from dried grapes, so it doesn't fit as the grape in question.

SAMPLE

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://wine101.examzify.com>

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

SAMPLE