

WINE 101 PRACTICE TEST (SAMPLE)

STUDY GUIDE



**SAMPLE STUDY GUIDE
WITH LIMITED QUESTIONS**

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

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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

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- 1. 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

- 2. What term describes an enclosed or walled vineyard?**
 - A. Clos
 - B. Parc
 - C. Vignoble
 - D. Domaine

- 3. Which sparkling wine production method involves secondary fermentation in the bottle, riddling, aging on the lees for a minimum of 15 months, disgorgement, and dosage?**
 - A. Charmat Method
 - B. Methode Champenoise
 - C. Tank Method
 - D. Transfer Method

- 4. Which term describes development that meets present needs without compromising future generations?**
 - A. Organic Winemaking
 - B. Sustainable Winemaking
 - C. Biodynamic
 - D. Conventional Winemaking

- 5. Which flavor profile is commonly associated with Vermentino?**
 - A. Sweet, ripe fruit with soft acidity
 - B. High alcohol with vanilla notes
 - C. Fresh acidity with savory herbal flavors and a minerally finish
 - D. Heavy oak influence and toasted notes

- 6. Which grape is commonly grown along the Italian coast and valued for its fresh acidity and minerally finish?**
- A. Vermentino
 - B. Sangiovese
 - C. Glera
 - D. Amarone
- 7. Which category includes growths that develop flowers and tendrils?**
- A. Brix Level
 - B. Sorting
 - C. Canes
 - D. Flowers & Tendrils
- 8. What is the small oak barrel used for aging wines called, typically 225 liters?**
- A. Barrique
 - B. Foudre
 - C. Demi-muid
 - D. Hogshead
- 9. 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
- 10. Which white wine can range from medium to full-bodied and may be produced both oaked and unoaked?**
- A. Riesling
 - B. Gewurztraminer
 - C. Chardonnay
 - D. Pinot Grigio

Answers

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

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Explanations

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1. 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.

2. What term describes an enclosed or walled vineyard?

- A. Clos**
- B. Parc
- C. Vignoble
- D. Domaine

The main idea here is the specific term used for a vineyard that is physically enclosed by walls or fencing. A clos denotes a vineyard that is surrounded and protected by a boundary, making the plot itself a distinct, bounded piece of land. This idea of enclosure is what sets clos apart from other terms. A parc would imply a park-like area, not a vineyard-specific concept. A vignoble is the general word for a vineyard or wine-growing area, not the idea of an enclosed plot. A domaine refers to the estate or winery, not the fencing around the vines. Clos often carries historical prestige because the walls once helped guard the vines and manage access, and you'll see famous examples like Clos Vougeot that highlight this tradition.

3. Which sparkling wine production method involves secondary fermentation in the bottle, riddling, aging on the lees for a minimum of 15 months, disgorgement, and dosage?

- A. Charmat Method
- B. Methode Champenoise**
- C. Tank Method
- D. Transfer Method

This is describing the traditional method of sparkling wine production, also known as Méthode Champenoise. In this method, a second fermentation happens inside each individual bottle, creating natural carbonation. The wine then undergoes riddling (réuage), a gentle rotation and tilt to move the sediment (lees) into the neck of the bottle so it can be removed in disgorgement. While aging on the lees, the wine experiences autolysis, which develops richer, toasty, or brioche-like flavors. After disgorgement removes the sediment, a dosage is added to adjust sweetness before final corking. These steps—bottle fermentation, riddling, extended lees aging, disgorgement, and dosage—together define the traditional method. The other methods differ mainly in where the second fermentation happens and how the wine is processed afterward (tank fermentation, or transferring after bottle fermentation), so they don't include all of these bottle-based steps.

4. Which term describes development that meets present needs without compromising future generations?

- A. Organic Winemaking
- B. Sustainable Winemaking**
- C. Biodynamic
- D. Conventional Winemaking

Sustainability in wine production means meeting present needs without compromising future generations. In practice, sustainable winemaking seeks to balance environmental health, social responsibility, and economic viability, using practices that protect soil, water, and ecosystems while supporting fair labor and long-term viability of the winery. This description fits sustainable winemaking best because it captures the holistic approach to stewardship that extends beyond simply avoiding certain inputs. It includes conserving resources, reducing waste and emissions, and ensuring the operation remains viable for future vintages and communities. Organic winemaking centers on avoiding synthetic pesticides and fertilizers, which is important but narrower in scope than sustainability. Biodynamic refers to a specific, ritualized farming philosophy with particular preparations and lunar alignments. Conventional winemaking focuses on standard farming and production methods, which may not prioritize long-term environmental and social sustainability.

5. Which flavor profile is commonly associated with Vermentino?

- A. Sweet, ripe fruit with soft acidity
- B. High alcohol with vanilla notes
- C. Fresh acidity with savory herbal flavors and a mineral finish**
- D. Heavy oak influence and toasted notes

This question tests the typical flavor signature of Vermentino, which centers on bright acidity, herbal savory notes, and a mineral finish. Vermentino wines from coastal regions often come across with crisp, zesty acidity that keeps the palate refreshed. You'll commonly encounter herbal hints—think fresh thyme, rosemary, or basil—alongside citrusy fruit characters. The mineral or saline finish is a hallmark, especially when grown in soils near the sea, giving the wine a tangible sense of terroir. Because of this style, oak aging is usually minimal or avoided, so you don't get vanilla or toasted flavors that would mask the wine's natural sharpness and mineral edge. That's why the option describing fresh acidity with savory herbal flavors and a mineral finish best fits Vermentino. The other profiles describe sweetness, high-oak influence, or heavy oak toast, which do not align with Vermentino's typical profile.

6. Which grape is commonly grown along the Italian coast and valued for its fresh acidity and mineral finish?

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

Vermentino is the white grape strongly tied to Italy's coast. Wines made from it are prized for bright, refreshing acidity and a distinct mineral or saline finish that many tasters describe as a hint of sea air. That mineral edge comes from coastal soils—often limestone or rocky substrates—and the cooling influences of the Mediterranean Sea, which help preserve sharp acidity and give that characteristic finish. Sangiovese is a red grape associated with inland regions and oak-influenced structure, not a coastal white with a mineral finish. Glera yields light to medium-bodied whites known for lively acidity in Prosecco, but the hallmark mineral finish isn't its defining feature. Amarone is a rich, red wine made from dried grapes, far removed from the fresh, mineral-driven profile described here.

7. Which category includes growths that develop flowers and tendrils?

- A. Brix Level
- B. Sorting
- C. Canes
- D. Flowers & Tendrils**

Growth types on a grapevine are grouped by the role they play in the plant's life cycle. The shoots that develop into reproductive structures (flowers) and the climbing support (tendrils) are all part of a category dedicated to those flowering and climbing growths. This is why Flowers & Tendrils is the right choice. Brix level measures sugar content in the grapes, Sorting is about selecting fruit after harvest, and Canes are the previous season's woody shoots that will produce next year's growth but aren't themselves the flowers or tendrils.

8. What is the small oak barrel used for aging wines called, typically 225 liters?

- A. Barrique**
- B. Foudre
- C. Demi-muid
- D. Hogshead

Barrique is the small oak barrel used for aging wine, typically about 225 liters. This size provides a higher surface-to-volume ratio, so more wine interacts with the wood, influencing flavors quickly through extraction of oak notes and a touch of micro-oxidation that helps the wine evolve. The 225-liter barrique is strongly associated with classic Bordeaux and Burgundy practices, where wines are aged in these small casks to build structure and aromatic complexity. Larger vessels like foudre (much bigger), or demi-muid (around 600 liters), or different barrel terms such as hogshead, involve different aging dynamics and are not the standard 225-liter barrique.

9. 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.

10. Which white wine can range from medium to full-bodied and may be produced both oaked and unoaked?

- A. Riesling
- B. Gewurztraminer
- C. Chardonnay
- D. Pinot Grigio

Chardonnay's versatility in both body and oak aging is what makes this option the best fit. The grape itself can produce wines from medium to full-bodied depending on where it's grown and how it's made. Winemakers can influence weight by climate, ripeness level, and alcohol, but oak aging adds another layer: aging in barrels (or contact with oak) often brings a creamy texture and weight to the wine, along with flavors like vanilla, butter, and toast from the oak. When Chardonnay is unoaked, it tends to stay crisper and lighter in feel, highlighting acidity and fruit like citrus and green apple. So, Chardonnay can be medium-bodied with or without oak, and it can also become full-bodied when crafted in warmer conditions or given oak aging. Other white wines listed are typically lighter and less commonly produced in an oaked, full-bodied style, which is why Chardonnay is the best choice here.

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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!

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