WINE 101 PRACTICE TEST (SAMPLE)

STUDY GUIDE



SAMPLE STUDY GUIDE WITH LIMITED QUESTIONS

VISIT US ONLINE FOR THE FULL VERSION STUDY GUIDE

https://wine101.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.

SAMPLE

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!

SAMPLE

Questions

SAMPLE

1. In 1847, wine grapes were first planted in which region?

A. Oregon

B. California

C. New York

D. Washington

2. Which action oxygenates the wine and releases phenols, alcohol, esters?

A. Swirl

B. Sip

C. Smell

D. Decant

3. Which wine style is typically made from red grapes and is often described as light and crisp?

A. Rosé

B. White

C. Red

D. Sparkling

4. Aging wine in barrels tends to reduce acidity and add flavor and texture. Which aging vessel is responsible for these effects?

A. Stainless Steel

B. Concrete Tanks

C. Barrels

D. Glass Demijohns

5. Which grape is described as perhaps the most well known Italian grape, tending toward high acidity and moderate to high tannins?

A. Sangiovese

B. Vermentino

C. Glera

D. Nebbiolo

SAMPLE

6. Which red grape is associated with low yields, higher prices, and good acidity for aging?

A. Merlot

B. Syrah

C. Cabernet Sauvignon

D. Pinot Noir

7. What term describes the grape variety used to make the wine?

A. Mouthfeel

B. Appellation

C. Varietal

D. Finish

8. Which term describes the traditional method of sparkling wine production that includes secondary fermentation in the bottle?

A. Charmat Method

B. Tank Method

C. Carbonation Method

D. Methode Champenoise

9. Which is the addition of acid to wine?

A. Chaptalization

B. Acidification

C. Fermentation

D. Press

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

A. Canes

B. Spurs

C. Cordons

D. Tendrils

SAMPLE

Answers

SAMPLE

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

SAMPLE

Explanations

SAMPLE

1. In 1847, wine grapes were first planted in which region?

A. Oregon

B. California

C. New York

D. Washington

The question is about when wine grapes first started being planted in different regions. In this context, 1847 is identified as the year Oregon planted its wine grapes, marking the beginning of viticulture in that Pacific Northwest region. That early planting helped establish Oregon's future reputation for cool-climate wines, like Pinot Noir, and is the reason it's the best choice among the options. The other regions have their own separate histories and timelines, but for this item the milestone tied to 1847 points to Oregon.

2. Which action oxygenates the wine and releases phenols, alcohol, esters?

A. Swirl

B. Sip

C. Smell

D. Decant

Swirling the wine opens it up by dragging air into contact with the liquid. That extra oxygen dissolves and interacts with the compounds in the wine, helping volatile aroma molecules like esters and phenolics leap into the headspace. The result is a more pronounced bouquet and a perception of brighter flavors, including the warmth of alcohol. Sipping or smelling alone doesn't introduce oxygen, and while decanting can also add air, swirling is the quickest, most direct way to oxygenate the wine in the glass and release those aroma compounds.

3. Which wine style is typically made from red grapes and is often described as light and crisp?

A. Rosé

B. White

C. Red

D. Sparkling

Rosé is typically made from red grape varieties but with only a short period of skin contact, which gives a pink color without building up tannins. That results in a light-bodied, crisp, refreshing wine—the kind of style that often tastes of red fruit like strawberry or raspberry but finishes bright and clean. White wines are usually made from white grapes, or from red grapes with no skin contact, which creates a different, lighter color and flavor profile. Red wines come from longer skin contact, yielding more color, tannin, and a fuller body. Sparkling describes the presence of bubbles rather than the grape origin or body, and rosé can be still or sparkling, but the description of being made from red grapes and tasting light and crisp best fits rosé.

SAMPLE

4. Aging wine in barrels tends to reduce acidity and add flavor and texture. Which aging vessel is responsible for these effects?

A. Stainless Steel

B. Concrete Tanks

C. Barrels

D. Glass Demijohns

Oak barrels create a combination of two effects that wine gains during aging: small, steady oxygen exposure and the infusion of wood-derived compounds. The tiny amount of air that seeps into a barrel over months encourages gentle oxidation and tannin polymerization, which smooths sharp acidity and rounds out the wine's texture. At the same time, oak contributes flavors such as vanilla, spice, and toast, enhancing aroma and mouthfeel. This unique pairing isn't produced by stainless steel (airtight, no oak flavor), glass demijohns (inert, little to no oxygen transfer or flavor contribution), or concrete tanks (can allow some oxygen but don't introduce oak flavors).

5. Which grape is described as perhaps the most well known Italian grape, tending toward high acidity and moderate to high tannins?

A. Sangiovese

B. Vermentino

C. Glera

D. Nebbiolo

Identifying the grape that best fits Italian wine identity and its typical acidity and tannin profile helps you connect flavor, structure, and cultural significance. This grape is widely regarded as the icon of Italian red wines, especially in Tuscany, and it consistently brings a bright, food-friendly acidity along with a tannic backbone that ranges from moderate to high. That combination—high acidity for freshness and aging potential, plus enough tannin to give structure—drives the signature wines of Chianti and Brunello di Montalcino, where the wine remains vibrant while developing complexity with age. Vermentino and Glera are white varieties, known for high acidity but little to no tannin, so they don't match a red-wine profile. Nebbiolo does offer high acidity and high tannins and is highly regarded, but in general conversation and broad recognition, the grape most people associate with Italy and the described balance is Sangiovese.

6. Which red grape is associated with low yields, higher prices, and good acidity for aging?

A. Merlot

B. Syrah

C. Cabernet Sauvignon

D. Pinot Noir

Pinot Noir is best because its vines are delicate and often produce small, low-yield crops, which makes the wine more expensive to produce and keep priced higher. In cooler climates the grapes preserve bright acidity even as they develop nuanced flavors, giving the wine enough structure to age gracefully. These three traits—limited production, premium pricing, and sustained acidity for aging—align closely with Pinot Noir. Merlot, Syrah, and Cabernet Sauvignon can have higher yields and different acidity profiles, so they don't fit the description as consistently.

SAMPLE

7. What term describes the grape variety used to make the wine?

A. Mouthfeel

B. Appellation

C. Varietal

D. Finish

The grape variety used to make a wine is called a varietal. This term identifies the main grape(s) that define the wine's character, and you'll often see it on labels like Chardonnay or Pinot Noir. The other terms refer to different aspects: mouthfeel is the texture you sense in the mouth, appellation indicates the wine's geographic origin, and finish is the aftertaste you experience after swallowing. In many regions, wines are labeled by the grape variety to highlight the specific grape behind the wine, making varietal the best match for describing the grape used.

8. Which term describes the traditional method of sparkling wine production that includes secondary fermentation in the bottle?

A. Charmat Method

B. Tank Method

C. Carbonation Method

D. Methode Champenoise

The traditional method is the one where secondary fermentation happens in the bottle, creating the bubbles and adding complexity from aging on the lees. This approach, called Methode Champenoise, starts with a base wine, then a tirage liqueur (sugar and yeast) is added to trigger a second fermentation inside each sealed bottle. The CO_2 produced carbonates the wine, and aging on the lees develops richer flavors. To keep the wine clear, the bottles are gradually tilted and rotated to collect the yeast near the cork (riddling), then the sediment is expelled in a disgorgement, and a dosage may be added to adjust sweetness before final corking. This method is the hallmark of Champagne and many prestige sparklers, and it contrasts with other methods that either ferment in a tank or inject CO_2 to carbonate the wine.

9. Which is the addition of acid to wine?

A. Chaptalization

B. Acidification

C. Fermentation

D. Press

Acidification is the process of increasing acidity in wine by adding acid, usually tartaric acid, to the must or juice. This helps raise titratable acidity and lower pH, giving the wine more brightness, balance, and structure—especially in cooler climates where grapes can be naturally more acidic or less acidic. Acidity keeps flavors crisp, aids color stability, and supports microbial balance as the wine ages. Winemakers monitor acidity with measurements like titratable acidity and pH to avoid tones that are too flat or too sour. By carefully adding a measured amount of acid, they can fine-tune the wine's sharpness and freshness. This differs from adding sugar to boost alcohol (chaptalization), from fermentation (yeast turning sugar into alcohol), or from pressing (extracting juice), which are distinct steps or processes in winemaking.

SAMPLE

10. 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.

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