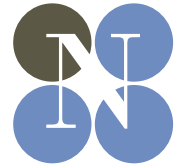


NAPA VALLEY ROCKS

Test your knowledge of the Napa Valley Appellation



master napa valley

1. As of 2006, which of the following is not a Sub-AVA of the Napa AVA?
 - a. Mount Veeder
 - b. Calistoga
 - c. Chiles Valley District
 - d. Wild Horse Valley
2. Bouche, Petit Cabernet and Vidure are synonyms for
 - a. Malbec
 - b. Cabernet Franc
 - c. Cabernet Sauvignon
 - d. Merlot
3. The most planted wine grape in Napa Valley is:
 - a. Chardonnay
 - b. Cabernet Sauvignon
 - c. Zinfandel
 - d. Merlot
4. Which of the following Napa Valley wines would *most likely* have the lowest pH?
 - a. a Carneros Chardonnay that has gone through 100% ML
 - b. a Carneros Chardonnay that has not gone through ML
 - c. a St. Helena Cabernet Sauvignon
 - d. a St. Helena Tempranillo
5. What is the composition of the Franciscan Formation?
 - a. Oceanic materials rich in calcium and sodium feldspar
 - b. Volcanic materials rich in sodium and potassium
 - c. Oceanic materials rich in calcium and potassium feldspar
 - d. Volcanic materials rich in calcium and sodium feldspar
6. Primary grape to make the “black wine” of Cahors and often used in a Napa Valley Meritage:
 - a. Malbec
 - b. Cot
 - c. Cabernet Franc
 - d. a and b

7. Sub-AVA of Martha's Vineyard
- Rutherford
 - Oakville
 - Yountville
 - Oak Knoll District of Napa Valley
8. Which of the following is a fungal disease of the grapevine?
- Leafroll
 - Fanleaf
 - Eutypa dieback
 - a and b
9. A wine labeled 1999 Cabernet Sauvignon from St. Helena must be
- 85% Cabernet Sauvignon
 - 85% from St. Helena
 - 75% from the 1999 vintage
 - 100% from the 1999 vintage
10. Which of the following is a true statement?
- With a average of less than 2,500 degree-days, Napa Valley is in the Region I Temperature Zone
 - With a average of 2,501 to 3,000 degree-days, Napa Valley is in the Region II Temperature Zone
 - With a average of 3,001 to 3,500 degree-days, Napa Valley is in the Region III Temperature Zone
 - With a average of 3,501 to 4,000 degree-days, Napa Valley is in the Region II Temperature Zone
11. Which of the following would you be *least likely* to see?
- a St. Helena Merlot
 - a St. Helena Zinfandel
 - a St. Helena Chardonnay
 - a St. Helena Sauvignon Blanc
12. What are the main two fermentable sugars found in grapes?
- Sucrose & Fructose
 - Fructose & Xylose
 - Glucose & Sucrose
 - Fructose & Glucose
13. According to recent studies, which of the following may have the highest levels of resveratrol?
- a St. Helena Merlot
 - an Atlas Peak Chardonnay
 - a Carneros Merlot
 - an Oakville Merlot
14. Which of the following is the most northern Napa Valley Sub-AVA
- Spring Mountain District
 - Knights Valley
 - Calistoga

d. Howell Mountain

15. Located on the west side of the Napa Valley AVA, the _____ is the cooler side due to the coastal influence.
- Vaca Range
 - Mayacamas Mountains
 - Coast Range
 - Berryessa Ridge
16. A red wine with a pH of 4.4 would likely:
- have a deep red color
 - have a bluish hue
 - be considered a high acid wine
 - be infected with acetobactor
17. Napa Valley is most similar in size to:
- Mendoza
 - Cote d'Or
 - Cote des Blanc
 - Ticino
18. A grape vine in the Napa Valley AVA would have a higher level of respiration than grape vine in:
- Amador County
 - Ahr
 - Montilla
 - Douro
19. Similar to the bacteria in yogurt, _____ is the agent causing malolactic fermentation in wine.
- Leuconostoc
 - Beticus
 - Casein
 - Cerevisiae
20. The anthocyanins of low PH red wine will appear more?
- Purple
 - Red
 - Bluish
 - Brown
21. The process by which sugars and malic acid are broken down by the grapevine and used as energy is called:
- Photosynthesis
 - Respiration
 - Translocation
 - Transpiration
22. Which correctly names Champagne bottles from smallest to largest?
- Jeroboam, Salmanazar, Balthazar & Nebuchadnezzar
 - Magnum, Balthazar, Salmanazar & Nebuchadnezzar

- c. Bottle, Magnum, Balthazar & Salmanazar
- d. Magnum, Balthazar, Salmanazar & Jeroboam

23. Which of the following is *not* a reason SO₂ is added to grape must?

- a. To break down cellulose and speed up fermentation and color extraction
- b. To inhibit wild yeast fermentation
- c. To prevent browning
- d. To slow the growth of spoilage bacteria

24. Name all 14 Napa Valley Sub - AVAs from North to South.

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

25. Which wine would likely be released first?

- a. 2005 South African Cape Blend
- b. 2005 Napa Valley Sauvignon Blanc
- c. 2005 Mount Benson Sauvignon Blanc
- d. 2005 Oregon Pinot Gris

26. Grape vines thrive between what latitude North and what latitude South?

- a. N 30 to 50, S 30 to 40
- b. N 30 to 40, S 30 to 50
- c. N 35 to 45, S 35 to 45
- d. N 20 to 50, S 20 to 40

27. Which grape variety has the highest natural tannin levels?

- a. Nebbiolo
- b. Syrah
- c. Merlot
- d. Cabernet Franc

28. This popular grapevine rootstock is commonly called St. George:

- a. Vitis Vinifera
- b. Vitis Rupestris
- c. Vitis Riparia
- d. Vitis Berladieri

29. A _____ is a vine descended from a single plant by cuttings (asexual reproduction); in theory, each is an exact copy of the original plant chosen for its positive attributes?
- Mutation
 - Clone
 - Hybrid
 - none of the above
30. The offspring of sexual reproduction between two different species:
- Mutation
 - Clone
 - Hybrid
 - none of the above
31. The climate of a vineyard site is called a:
- Microclimate
 - Macroclimate
 - Mesoclimate
 - Canopy
32. The approximate soil temperature for a vine to “wake up” during the spring is?
- 40 degrees F
 - 70 degrees F
 - 50 degrees F
 - 85 degrees F
33. 40 to 50 days after berry set, the color develops and the berries begin to soften. This process is called:
- Veraison
 - Translocation
 - Respiration
 - Photosynthesis
34. Photosynthesis is important because?
- it allows the grapevine to convert carbon dioxide and water into sugar and oxygen
 - it allows the grapevine to convert oxygen and water into sugar
 - it allows the grapevine to nitrogen and water into sugar
 - none of the above
35. The “Big Vine” theory states
- The bigger the vine the better the grapes under any conditions
 - A big vine will produce lower quality grapes
 - A vine that struggles will produce the best grapes
 - Vine size does not matter as long as the fruit to vegetation is balanced (the canopy is properly managed)
36. Pierce’s disease is a vascular disease that is devastating to grapevines, and it is transmitted by?
- tourists

- b. phylloxera
- c. sharpshooters
- d. spider monkeys

37. The grape with the highest “pip to pulp” ratio?

- a. Cabernet Sauvignon
- b. Muscat
- c. Chardonnay
- d. Sangiovese

38. Which of the following is most prone to mutation

- a. Muscat
- b. Pinot Noir
- c. Sangiovese
- d. Chardonnay

39. Possible increases in the formation of sulfur dioxide and acetic acid most likely to be caused by:

- a. using cultured yeast fermentation
- b. using wild yeasts for fermentation
- c. not utilizing cold-soak method
- d. low malic acid levels

40. The optimum fermentation temperature for white wines:

- a. 34F to 44F
- b. 60F to 75F
- c. 50F to 60F
- d. 75F to 85F

41. Which of the following is not a fining agent in winemaking?

- a. Isinglass
- b. Gelatin
- c. Tannin
- d. Casein
- e. all the above are fining agents

42. Less sulfur is needed in red wine production **mostly** due to:

- a. the antimicrobial nature of tannins
- b. the antimicrobial nature of higher sugars
- c. the antimicrobial nature of higher fermentation temperatures
- d. All the above

43. “Cold Soak” is most common in the making of which wine?

- a. Cabernet Sauvignon
- b. Pinot Noir
- c. Merlot
- d. Sauvignon Blanc

44. The word “Napa” is derived from Wappo Indian dialect and is said to mean:

- a. Land of gold

- b. Valley of the Moon
- c. Motherland
- d. Land of Wine

45. Of the following, which is believed to be the oldest (and possibly the first) winery in the Napa Valley?

- a. Beringer
- b. Inglenook
- c. Schramsberg
- d. Charles Krug

46. The single year in which Auction Napa Valley's proceeds exceeded \$10 million?

- a. 1999
- b. 2000
- c. 2002
- d. 2005

47. What is Premier Napa Valley?

- a. a mid-winter barrel auction hosted by the Napa Valley Vintners
- b. one-of-a-kind barrel auction for members of the trade only
- c. a tasting of more than 180 barrel samples
- d. all of the above

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