

Circle the BEST answer.

- 1) According to many different winemakers (including Kathy and Layne), the goal in blending wines together is to \_\_\_\_\_.
  - a. create a blend that covers the entire pallet
  - b. fix a deficiency in one wine with an excess in another
  - c. combine components that do not exist together in a straight varietal wine
  - d. all of the above
  
- 2) Burnsini Winery makes only red wines.
  - a. True
  - b. False
  
- 3) As a rule of thumb, how many pounds of grapes would be needed to make five to six gallons of finished wine?
  - a. 50
  - b. 75
  - c. 100
  - d. 125
  
- 4) \_\_\_\_\_ are the basis of any good wine.
  - a. The alignment of the planets
  - b. Good grapes
  - c. Proper testing and adjustments
  - d. Sugar and acid additions
  
- 5) Which of the following would be an indicator in determining grape ripeness?
  - a. Grape color
  - b. Sugar content
  - c. Seed color
  - d. All of the above
  
- 6) Grapes grown in hot climates tend to be \_\_\_\_\_.
  - a. High in sugar and high in acid
  - b. Low in sugar and high in acid
  - c. High in sugar and low in acid
  - d. Low in sugar and low in acid

- 7) A \_\_\_\_\_ is used to break open the grape skins to release grape juice.
- breaker
  - squeezer
  - crusher
  - pulverizer
- 8) A \_\_\_\_\_ is used to separate the grape skins from the juice or wine.
- separator
  - strainer
  - skin remover
  - press
- 9) The term “must” refers to:
- A strong desire to make wine
  - Unfermented grape juice or grape juice/skins/seeds
  - The grape skins and seeds remaining in a wine press after pressing
  - None of the above
- 10) The term “Brix” refers to what in winemaking
- Sugar content
  - Grape color
  - Seed color
  - All of the above
- 11) The term “titratable acidity” refers to
- Sugar content
  - Acid content
  - pH
  - Sulfite content
- 12) A hydrometer is used to measure the \_\_\_\_\_ in must.
- water content
  - sugar content
  - titratable acidity
  - pH
- 13) A pH meter is used to measure the \_\_\_\_\_ in a must or wine.
- sugar content
  - titratable acid
  - pH
  - both b and c

- 14) A refractometer is used to measure the \_\_\_\_\_ in grape juice or must.
- water content
  - sugar content
  - titratable acid
  - pH
- 15) A \_\_\_\_\_ can be used to determine the “end-point” of an acid titration.
- hydrometer
  - refractometer
  - pH meter
  - thermometer
- 16) According to our textbook, the sugar content of white grapes should be \_\_\_\_\_ degrees Brix for a white still wine (not a sparkling wine).
- 18-20
  - 20-22
  - 22-24
  - 24-27
- 17) According to our textbook, the sugar content of red grapes should be \_\_\_\_\_ degrees Brix for a red still wine.
- 18-20
  - 20-22
  - 22-24
  - 24-27
- 18) Which of the following could be used by a home winemaker to raise the Brix in a must?
- Table sugar
  - Lactic acid
  - Egg whites
  - Gelatin
- 19) According to our textbook, the optimum room temperature range to ferment a white wine?
- 40-50° F
  - 50-60° F
  - 60-70° F
  - 70-75° F
- 20) According to our textbook, the optimum room temperature range to ferment a red wine is?
- 40-50° F
  - 50-60° F
  - 60-70° F
  - 70-75° F

21) Which of the following could be used to clarify a white wine?

- a. Bentonite
- b. Isinglass
- c. Sparkolloid
- d. All of the above

22) “Cold stabilization” is a winemaking technique used to:

- a. avoid the formation of potassium bitartrate crystals in the bottle when the wine is chilled
- b. reduce the amount of residual sugar in a wine
- c. improve microbial stability in a bottled wine
- d. stabilize pigments in a red wine before bottling

23) Which of the following is the best to use to measure residual sugar in wine after fermentation is complete:

- a. Clinitest tablets
- b. Hydrometer
- c. pH meter
- d. Refractometer

24) When adding yeast to must to start fermentation, exposure to air \_\_\_\_\_ .

- a. is good
- b. is bad
- c. doesn't matter - yeast don't need air
- d. is impossible

25) \_\_\_\_\_ can be added to must as insurance against the production of hydrogen sulfide (rotten egg smell).

- a. Sugar
- b. Tartaric acid
- c. Yeast food, such as DAP
- d. Lysozyme

26) The term “malolactic fermentation” refers to:

- a. A bad milk (sour) taste in wine after fermentation
- b. The conversion of sugar to alcohol
- c. The conversion of sulfites to mercaptans
- d. The conversion of malic acid to lactic acid

27) Why might a winemaker want to encourage a malolactic fermentation?

- a. To lower acidity, increase complexity, and improve stability in a wine
- b. To decrease the alcohol level of a wine
- c. To decrease the sulfur content of the wine
- d. To increase the fruitiness of a wine

28) Conditions favoring malolactic fermentation include:

- a. Low alcohol, low sulfite, and low temperatures
- b. High alcohol, high sulfite, and low temperatures
- c. High alcohol, low sulfite, and high temperatures
- d. Low alcohol, low sulfite, and high temperatures

29) After fermentation, exposure of a white wine to air is generally:

- a. Good
- b. Bad
- c. It doesn't matter - air does not affect wine after fermentation

30) Potassium metabisulfite is added to wine to:

- a. Protect it from microbial spoilage and oxidation
- b. Increase acidity
- c. Decrease pH
- d. Help clarify the wine

31) A red wine fermented on the skins for 10 days would be expected to have more \_\_\_\_\_ than a wine fermented on the skins for only 3 days.

- a. residual sugar
- b. acidity
- c. color and tannin
- d. fruitiness

32) Which of the following could be added to a must as yeast food?

- a. Diammonium phosphate (DAP)
- b. Yeast extract
- c. Yeast hulls
- d. All of the above

33) When making a wine from red grapes, a winemaker could make:

- a. A white wine
- b. A pink (blush or rose') wine
- c. A red wine
- d. Any of the above

34) Cleanliness is important in winemaking.

- a. True
- b. False

35) Preparation of a yeast starter solution is the only way to successfully add yeast to must.

- a. True
- b. False

36) "Racking" refers to placing wine bottles on a rack for storage.

- a. True
- b. False

37) The best acid to add to must or wine to raise acidity is:

- a. Citric acid
- b. Malic acid
- c. Tartaric acid
- d. Acid blend

38) An advantage to making wine from concentrate kits is:

- a. You can make wines year-round
- b. You don't need a crusher-stemmer or a press
- c. Kits are packaged with most (if not all) of the ingredients and additives you need to make the wine
- d. All of the above

39) According to our class lecture, blending wines should be done to make \_\_\_\_\_.

- a. Better wine
- b. More complex wine
- c. Use up all of your wine
- d. Both A and B

40) Home wine maker Scott Westphal has added which item(s) to his wine(s)?

- a. Honey
- b. Coffee Beans
- c. Vanilla Beans
- d. Peppercorn
- e. All of the above

Extra Credit (5 points)-

What would you like to see added, changed, or deleted from this class?

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What did you like the most about the class?

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